PROVISIONER

NOVEMBER 23 · 1946

ading Publication in the Meat Packing and Allied Industries Since 189

There is more than skill to FINE PERFORMANCE

As a fine instrument brings out the skill of the artist and permits full development of his genius and training, Fearn flavor builders and special ingredients help sausage makers develop their art to the full peak of their ability.

Even with today's materials, your sausage maker can make good sausage that will sell at a profit by using fearn products to help develop full delicious flavor, pleasing appearance and good texture. Fearn materials ordinarily can be used without changing regular proven formulas, but with full knowledge that you will secure finer results, higher yields, or extra profits that will more than pay the reasonable cost of the special ingredients that have been added.



Pearn Laboratories. Inc.

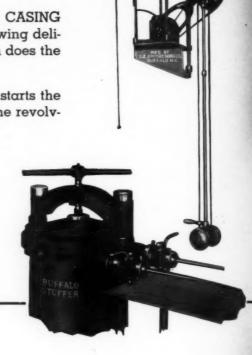
INCREASING Sausage Stuffing Capacity means greater production

IN hundreds of sausage plants the BUFFALO CASING APPLIER is so speeding the operation of drawing delicate casings onto the stuffing tube that one man does the work of two, with less fatigue.

Its operation is simple . . . the operator merely starts the end of the casing over the tube, gently brings the revolving cork wheels of the applier down on the tube and in one second the casing is rolled neatly onto the tube ready for filling.

The Casing Applier is mounted to the ceiling and is raised out of the way when not in use.

The advantages to be gained by installation of this modern casing applier are described in our catalog. Write for a free copy today.





John E. Smith's Sons Co. 50 Broadway, Buffalo 3, N.Y.

Buffalo

QUALITY SAUSAGE MAKING MACHINES



The Griffith Laboratories could produce *more* "cure"—easier and faster, and with less exacting scientific controls—just by weighing and *dry mixing* the ingredients. But the result wouldn't be PRAGUE POWDER!

PRAGUE POWDER is the registered trade name, known throughout the industry, for the cure that's uniform—with all vital curing ingredients "flash fused" in every crystal. Thus, every PRAGUE POWDER crystal is a multiple action cure!



3, N.Y.

HINE

Progue Powder: Made or for use under U. S. Patents 2054623, 2054624, 2054625, 2054626)

You make no mistake when you buy Griffith's PRAGUE POWDER—to fix color quickly, to develop Flavor Aminos, and to preserve the meat—in one easy application. It's always the same, whether you use it by the scoopful or the drum! You can depend on that!



CHICAGO 9, 1415 W. 37TH ST. . NEWARK 5, 37 EMPIRE ST. . LOS ANGELES 11, 49TH & GIFFORD STS. . TORONTO 2, 115 GEORGE ST.



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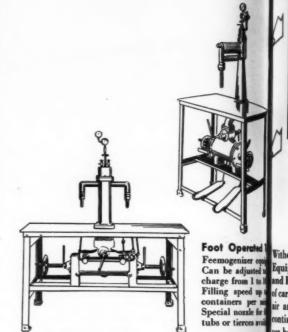
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EXACT WEIGHTS BETTER PRODUCTS



Semi-Automatic Type . . .

Feemogenizer equipped. Operators handle containers through the machine. Discharge is automatic. Capacity up to 12,000 lbs. per hour. Can be adjusted to fill any size or shape container from ½ to 10 lbs.

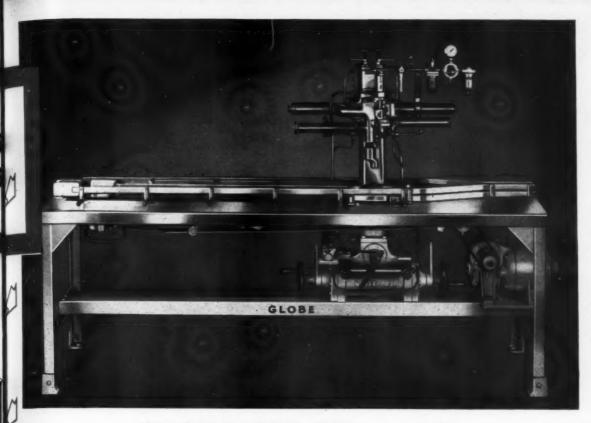


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from GLOBE-FEE Measuring and Filling Machines

Without the aid of human hands the Feemogenizer-Equipped, Fully Automatic Globe-Fee Measuring and Filling Machine accurately fills any size and shape of carton with viscous products. Using only compressed in and supplementary product pressure, it operates continuously at high speed (capacity up to 16,000 lbs. per hour) with only infrequent supervision.

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By Feemogenization it explodes lard and component shortenings to a smooth, creamy texture without whipping air or gases or by using other mechanical means. "Grain" streaks, lumps or variations in color are eliminated. The chilled product is shattered into a mechanical emulsion of infinitesimal particles which also assures maximum resistance to rancidity.

Costly Overweights Eliminated

The precision-built Globe-Fee Dispenser continuously mintains exact weights. They cannot vary because the product pressure is maintained in the positive displacement cylinder. When the product reaches a predetermined density it is released to the filling spout which is fitted with a non-drip device. Together these eliminate costly overweights.

Important, exclusive Globe-Fee features—Density Control, Feemogenization, Non-Drip Filler, Automatic Tissue Spreader, and No Container-No Fill device—effect important savings in labor and add to production-line efficiency and profits.

Completely manufactured in Globe's modern plant from precision-built, standardized parts, in fully automatic, semi-automatic or foot operated types as shown . . . Globe-Fee Measuring and Filling Machines adapt readily to any size operation . . . and to any standard conveyor system. Let Globe engineers give you complete information.

LOBE Company

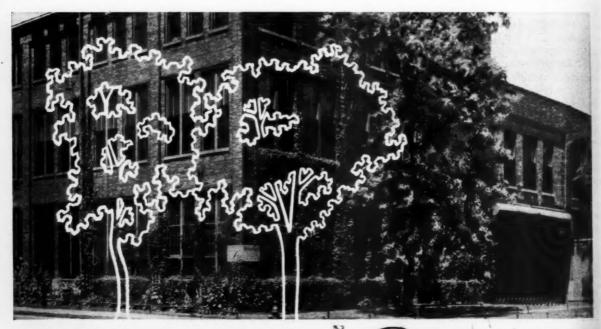
4000 SO. PRINCETON AVE. CHICAGO 9, ILLINOIS

LESS ELM TREES BUT MORE PEOPLE . . . 25 YEARS OF RESEARCH



(Above) 1921. FORMER machine shop, Maywood, Ill., which had just become new home of Canco's Central Research Laboratories staffed by 15 scientists and equipped with \$49,000 worth of research tools. Behind them, the scientists had many pioneering achievements in food processing. High light of early period (back to 1907) was development of "sanitary-style" can. Canning industry greatly benefited by this important change in can style. It is one of the milestones in the food industry.

(Below) 1946. SAME building in Maywood. One elm of the three shown in 1st picture remains to shade the comings and goings of 151 scientists working with \$583,000 worth of research equipment. In 25 years Canco's research has following high lights: Development of C-, meat-, and special-enamels; invention of beer can, paper milk container, vacuum coffee can, frozen food container; played a large part in the development of cold-reduced plate, wartime enamels, and the electrolytic process of tin plating.



AMERICAN CAN COMPANY . NEW YORK . CHICAGO . SAN FRANCISCO (CANCO)



No Other Container Protects Like the Can

RE PRESCO PICKLING SALT



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lights: of beer od coneduced plating.

Better flavor, texture and appearance in all cured meats are definitely assured by the use of PRESCO PICKLING SALT. That is because it has been perfected through years of experience and intensive research. It is unexcelled for the manufacture of tender "Ready-to-Eat" hams. For their production we furnish complete instruction in the use of the effective PRESCO PROCESS.

THE PRESERVALINE MANUFACTURING CO.

BROOKLYN, N. Y.



PRESCO PRODUCTS

FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS

The National Provisioner-November 23, 1946

Page 7



The tremendous advantages of automatic brine production with a Lixator, and of distributing "free flowing" Lixate brine by pipe to any point, should be a dominant factor in your plans for plant improvement or expansion.

For only with crystal clear, uniform Lixate brine made from economical Sterling Rock Salt can you get these extras with your unit coolers and spray decks.

1. Operating costs cut. All the salt is added at the Lixator. Brine strength for entire system is controlled at the Lixator. There are no interruptions to plant schedules—no interference with workmen due to making brine or distributing dry salt.

The Lixator supplies clean, clear brine which, through continuous filtration, keeps the entire charge clear-eliminating trouble due to suspended material.

Overflow brine from the system is of such quality that it can be *re-used* for washing and curing hides or for regenerating water softeners.

- 2. Salt savings. With a Lixator brine strength can be held at a satisfactory minimum—thus reducing the salt consumed in the system by 7% to 15%.
- 3. Decreased meat shrinkage. Use of the weakest possible brine...a condition maintained only with a Lixator...reduces meat shrinkage.

NEW

Complete details of the Lixate application to unit cooler and spray deck operations are given in a 16 page technical pamphlet.

Simply fill out and mail this coupon for your free copy— International Salt Company, Inc., Dept. NP-11, Scranton, Pa.

Your Name
Firm
Street



"FORD TRUCKS LAST LONGER!"



ONE big reason— FORD ALL-WEATHER FAST WARM-UP

Ford trigger-fast engine starting often amazes firsttime owners. It's mighty satisfying, but not nearly so important as Ford fast warm-up! Water does not circulate through the radiator until the engine is well warmed. This speeds the heating of water, cylinder block and oil. Hot exhaust gases are used

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3, 1946

to heat the intake manifold, speeding vaporization of fuel and minimizing crankcase oil dilution. Both these features reduce wear on cylinder walls, pistons, rings, bearings and valve mechanism. Yes, winter is tough on any truck, but Ford Trucks are engineered to take it.



Ford 1½-ton, 2-unit van, with Ford standard cab; body by Truck & Trailer Industries, New York, N. Y.

ONLY Ford Trucks offer you ALL these long-life features: your choice of two great engines, the 100-H.P. V-8 or 90-H.P. Six—Flightlight aluminum alloy 4-ring oil-saving pistons—weatherproofed, Hi-Volt ignition—full pressure lubrication—axle shafts free of weight-load, even in light duty units—heavy channel section frames, doubled between springs in heavy duty models—big brakes, with non-warping, score-resistant cast drum faces—all told, more than fifty such examples of Ford endurance-engineering.

No wonder that Ford Trucks Last Longer! No wonder that 7 out of 11 of all Ford Trucks built since 1928 are still at work! No wonder the average age of all Ford Trucks on the job is nearly 9 years! And no wonder your Ford Dealer is calling for everincreasing truck production schedules in Ford factories! See him now and get YOUR order in!

FORD TRUCKS

MORE FORD TRUCKS IN USE TODAY THAN ANY OTHER MAKE

The National Provisioner-November 23, 1946

Page 8

SWITCH TO WIREBOUNDS MHA AOR MITT WHEN SHORTAGES EASE



PRE-TESTING GIVES YOU EXTRA SHIPPING SAFETY You ship in confidence when you ship in Wirebounds because you know that your box or the stresses. You ship in confidence when you ship in Wirebounds because you know that your box or the stresses, Thickness developed by exhaustive laboratory testing of the crate is based on specifications developed in actual shipping and warehousing. Thickness shocks, impacts and overloads encountered in actual shipping and

crate is based on specifications developed by exhaustive laboratory testing of the stresses, Thickness and overloads encountered in actual shipping and warehousing. Thickness shocks, impacts and overloads encountered in actual shipping and number and location of battens, gauge, number and location of face sections, size of cleats, size and position of battens. shocks, impacts and overloads encountered in actual shipping and warehousing. Thickness of lace sections, size of cleats, size and position of battens, gauge, of your product and your binding wires and staples are determined only after careful study of your product and your binding wires and staples are determined only after careful study of your product and your binding wires and staples are determined only after careful study of your product and your binding wires and staples are determined only after careful study of your product and your binding wires and staples are determined only after careful study of your product and your binding wires and staples are determined only after careful study of your product and your binding wires and staples are determined only after careful study of your product and your binding wires and staples are determined only after careful study of your product and your binding wires and staples are determined only after careful study of your product and your binding wires and staples are determined only after careful study of your product and your binding wires and staples are determined only after careful study of your product and your binding wires and staples are determined only after careful study of your product and your binding wires and staples are determined only after careful study of your product and your binding wires and staples are determined only after careful study of your product and your binding wires are determined only after careful study of your product and your binding wires are determined only after careful study of your product and your binding wires are determined only after careful study of your product and your binding wires are determined only after careful study of your product and your binding wires are determined only after careful study of your product and your binding wires are determined only after careful study of your product and your binding wires. of face sections, size of cleats, size and position of battens, gauge, number and location of binding wires and staples are determined only after careful study of your product and your shipping problems.

NOTE: Shortages of lumber, veneer, and wire make it impossible to predict when we can wire make it impossible to predict when we send wire below the should like to send the send wire make it impossible to predict when we can will be should like to send the should like t Shortages of lumber, veneer, and wire make it impossible to predict when we send again serve all those who desire the advantages of Wirebounds. Yet we should like to send the serve all those who desire the advantages of Wirebounds at lower cost." It will full you a copy of "YOUR PRODUCT . . . how to ship it safely and at lower cost." again serve all those who desire the advantages of Wirebounds. Yet we should like to send the serve all those who desire the advantages of Wirebounds. Yet we should like to send the serve all those who desire the advantages of Wirebounds. Yet we should like to send the serve all those who desire the advantages of Wirebounds. Yet we should like to send the serve all those who desire the advantages that will be yours when you ultimately SWITCH advantages that advantages that advantages that you with all the advantages that advantages that advantages the yours when you with all the advantages that advantages that you will be yours when you with all the advantages that advantages that advantages that you will be yours when you with all the advantages that you will be yours when you will be yours when you will not advantage that you will be yours when you will not you

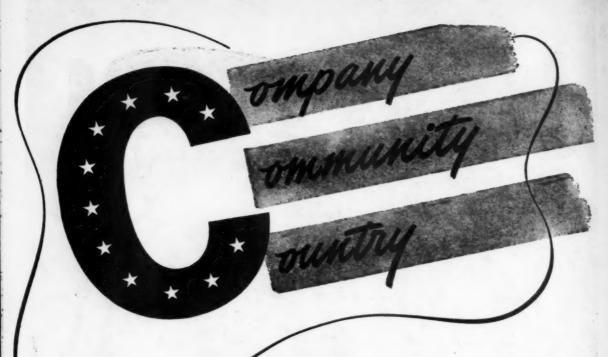
TO WIREBOUNDS.

Wirebound Box Manufacturers Wiresound 2008, maditumerations Association, Room 1830, Borland Building Chicago 3, Illinois





KADIEM, INC.
MEAT INDUSTRIES SEASONINGS, INC.



YOU HELP ALL 3 WITH THE P. S. P.

Participants in the Payroll Savings Plan benefit directly in terms of cash—because U. S. Savings Bonds at maturity pay \$4 for every \$3 invested.

Your company, your community, and your country benefit indirectly in terms of security—because: (1) Employees with a solid stake in the future are likely to be stable, productive workers. (2) The Bond-buying habit of local citizen-employees means a reserve of future purchasing power—a safeguard for the stability of your community. (3) Every Bond bought temporarily absorbs surplus funds and helps check inflationary tendencies.

You're doing everybody a favor—including yourself—by supporting the Payroll Savings Plan.



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If not, or if you wish additional copies, just ask your State Director of the Treasury Department Savings Bonds Division.

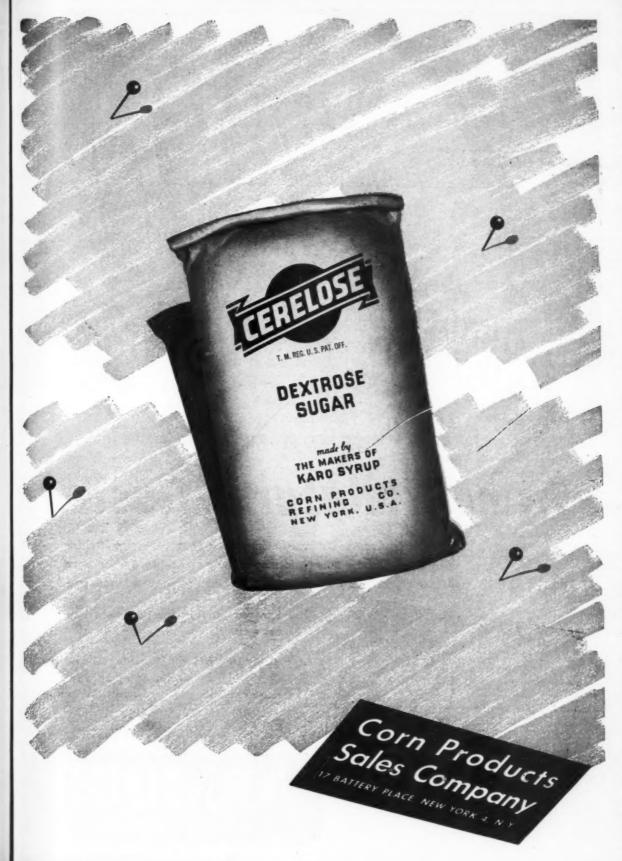
The Peacetime Payroll Savings Plan—A booklet, published for key executives by the Treasury Department, containing helpful suggestions on the conduct of your payroll savings plan for U. S. Savings Bonds.

This Time It's For You—A booklet for employees ...explaining graphically how the payroll savings plan works ... goals to save for, and how to reach them with Savings Bonds.

The Treasury Department acknowledges with appreciation the publication of this message by

THE NATIONAL PROVISIONER





The National Provisioner—November 23, 1946

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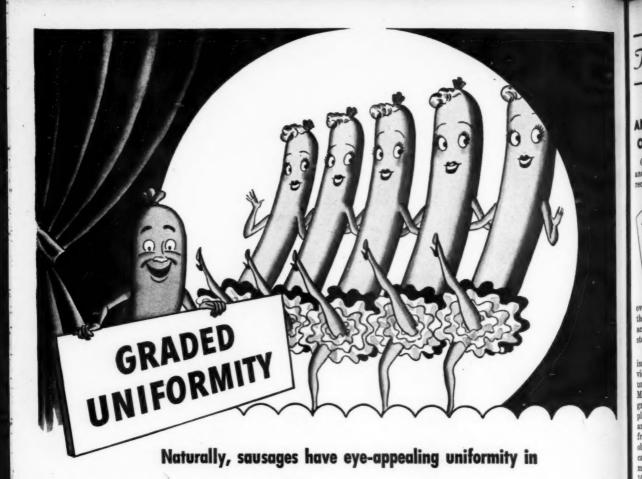
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Page 13



Armour Natural Casings

Sausages in Armour Natural Casings always have the same inviting appearance. Careful grading and inspection assure uniformity in strength, in texture, in size and shape...help eliminate waste and breakage.



Prove to yourself that these fine natural casings give sausages:

Appetizing Appearance Inviting Tenderness Finest Flavor

Protected Freshness Utmost Uniformity

ARMOUR and Company

ANIMAL FOODS MAY NOW OBTAIN U. S. INSPECTION

Canned foods prepared for dogs, cats, and other meat-eating animals may now receive federal inspection, when packers



request and pay for this service, the U. S. Department of Agriculture announced this week. The inspection service, being made available at the request of industry representatives, includes supervision

over sanitary conditions in the plant, the ingredients that go into the can, accurate labeling, and various other steps of preparation.

The Department of Agriculture has issued rules and regulations which provide for the inspection and certification under authority of the Research and Marketing Act of 1946, enacted by Congress in August. The new service applies to "canned wet food for dogs, cats, and other carnivora," as distinguished from dry foods such as dog biscuits. To obtain government certification, the canned product must be "a normal maintenance food," containing at least 10 per cent protein, 0.3 per cent of calcium and phosphorus, respectively, and 0.15 milligram of thiamin, an essential vitamin. At least 30 per cent of the product must be meat or meat byproduct. Vegetables, grains, or substances derived from them must be of good quality, and must be sound and

Besides containing the name and address of the packer, the label must give the ingredients in the product in the order of their predominance. For further identification, the inspection number that the Department gives each plant must appear on the label. As evidence of U. S. approval, products that meet all official requirements are to be marked with an inspection and certification stamp in the form of a keystone, a design prepared especially for the purpose. A representation of the design is shown above.

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The inspection service is to be administered by the Department's Bureau of Animal Industry, through an animal foods inspection division. The Department's action in providing such inspection is based on a request and subsequent discussions by members of the American Meat Institute in behalf of canners of animal foods. The manufacture of this class of product now constitutes a large industry for which the establishment of uniform and dependable standards has become desirable and necessary.

OPA Authorized by OES to Act on Pleas For Release of Withheld Subsidy Payments

The Office of Economic Stabilization has authorized the Price Administrator to act on petitions for release of subsidy payments which have been withheld under the automatic penalty provisions of Directive 41 because of over-payment for cattle included in subsidy applications after April 1, 1946. The OES made the authorization in Amendment 8 to Directive 41 (livestock slaughter payments).

The OES further directed that no subsidy payments be withheld because of over-payment for cattle slaughtered during the partial October accounting period if that period was terminated prior to the normal closing date by the elimination of meat price controls as of 12:01 a.m., October 15, 1946.

The granting of release of subsidies withheld because of over-payment for cattle will be dependent on the ability of the slaughterer to show that violation of the restrictions on the cost of cattle was due to "extenuating circumstances." The amendment provides the Price Administrator with authority to consider applications regardless of the amount of over-payment. Heretofore, the Price Administrator could consider such applications only if the amount of over-payment amounted to less than 1 per cent of the maximum permissible cost of cattle.

Applications for relief under Amendment 8 to Directive 41 must be filed with the Price Administrator in Washington, on or before December 31, 1946. Where applications for release of subsidy are approved by OPA, that agency

will certify the release to the Reconstruction Finance Corporation and set the amount of subsidy to be released. The RFC then is directed to pay the subsidy which is released to the slaughterer.

It is understood that it is not necessary for slaughterers to file drove cost compliance reports with the OPA on cattle slaughtered during the October accounting period if that period was scheduled to end after October 14, 1946. but was terminated prior to the scheduled ending date by the elimination of meat price controls. RFC, prior to issuance of Amendment 8, was required by Directive 41 to apply penalties for any over-payment for cattle during this partial accounting period. The new amendment to Directive 41 voids any withholding of subsidy payments in this connection.

Slaughterers must remember, however, that the RFC will continue to withhold payment on subsidy applications yet pending until it has received certification from the OPA that all required reports have been filed with the OPA and that OPA has no enforcement actions pending or contemplated, against such slaughterers. Required reports include: drove cost compliance under MPR 574 for April, May, June and September; fabricated cut quota reports for March, April and May; and slaughter and quota reports under Control Order 2. Slaughterers may wish to contact their Regional OPA Office in connection with delayed payment of sub-

AMERICAN MEAT INSTITUTE WILL ADOPT NEW EMBLEM

The American Meat Institute announced this week development of a new emblem indicating membership in the association. This is intended for use by members on letterheads, invoices, certain types of checks and other stationery. The design may be used in any other appropriate way that members may desire.

The desire of members to be identified with the association, which is recognized by the general public, the government, the press, and leaders of thought and opinion as an authoritative representative of the industry as a whole, prompted the designing of the emblem. The effort was to have it entirely simple, yet thoroughly modern and dignified.

Emergency Court Will Hear Subsidy Holdback Challenge

The U. S. Emergency Court of Appeals will hear arguments on December 2 in a case brought by Armour and Company which attacks the withholding of subsidies on the ground that it exceeds the authority of the Office of Price Administration or the Reconstruction Finance Corporation. The packer contends that inasmuch as Congress fully covered violations of OPA and WFA regulations, the withholding of subsidy is entirely beyond the jurisdiction of these administrative agencies.

ARGENTINE MEAT TIE-UP

Workers who had been on strike for 40 days at the Armour, Swift and Wilson plants in Argentina, have ratified an agreement and returned to work this week.



LOOKING forward to tomorrow's competition in meat merchandising, Adolf Gobel, Inc., Brooklyn, N. Y., has set up a "home service" division to market its meats direct from the packing plant to the home. This division does not take the place of or conflict with the wholesale division or the company's retail stores. It was instituted to play a combination missionary advertising and merchandising role to boost the volume of the wholesale division and stores.

Adolf Gobel, Inc., slaughters and packs pork products at its Brooklyn, N. Y. plant and also operates a number of retail meat food shops in the New York city area which distribute a full assortment of fresh and cured meats as well as several packaged frozen meat items.

The "home service" routeman sees each customer but once a week; he has five different routes and groups of customers and prospects. Thus his customers are kept acquainted with Gobel products, and as a result there is greater demand on local butcher shops and increased sales by the regular trade. The neighborhoods to be served by these new routes are chosen with due consideration to the need for building up sales of Gobel products in retail stores in those particular localities. The routes are determined by the route supervisor and the salesmen are not permitted to go beyond their territorial limits.

At the same time that he makes deliveries the salesman takes orders for loin roasts, hams and similar items for delivery a week later.

For such home service Gobel has ordered a fleet of trucks with short, light-duty chassis and oversize stock bodies in which refrigeration and insulation are installed to insure sub-zero temperatures for some products and 28 degs. F. for others. The chassis are standard chassis on 113-in. wheelbase. All are classed as light duty but the chassis capacity varies slightly according to grades, roads and loads to be carried. The unit illustrated is a Model K-3-M International with stock 9½-ft. Metro body with 67½ in. height and 70 in.

Brooklyn Packer Takes Meat Selling to Homes In a Store on Wheels

width, inside dimensions. The bumper-to-bumper length is 202 in., saving considerable space in garaging. It is planned to use some slightly larger trucks when conditions require, but on the same wheelbase, unless two-man routes should demonstrate the need for a 12-ft. bcdy on 130-in. wheelbase. This is a possibility since two men can work from the same unit, as all of the products sold are cut, weighed, wrapped in cellophane and marked at the plant.

The main load compartment is insulated with 5 in. of packed fibre glass in the roof and 4 in. in the walls, doors and partitions. In the floor, 4 in. of

directly behind the driver's compartment and can be reached from the outside through an access door. If a route truck should develop trouble on the road, this refrigerating unit can be plugged in at a service station to protect the payload.

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The evaporating coils or plates are located on the sides of the load space, directly behind the three shelves or racks on each side, leaving a wide center aisle for access to the load. When the truck leaves the plant, this aisle is partly filled with cartons of meat products, such as bologna, frankfurters and bacon. As the load is worked, the car-



ADOLPH GOBEL MARKETS MEATS DIRECT FROM PLANT TO HOME

Once each week routemen of "Home Service" division call on customers and prospect, often get orders for a week ahead. The company has ordered a fleet of refrigerand light trucks of a type unusual in the packing industry. The unit shown above is as International with stock 9½-ft. Metro body with 67½ in. height and 70 in. width, insist dimensions. The bumper-to-bumper length is 202 in., saving space in garaging.

cork, covered with diamond plate steel panel is used. In this main compartment it is necessary only to provide a temperature of 28 degs. to start and the trucks return with about 34 degs. There is a special compartment with extra insulation for frozen vegetables and fruits, which are carried by Gobel as a convenience to housewives.

This cabinet, 21 by 21 in. by 2½ ft. high is situated directly above the refrigerating unit, and provides a subzero temperature. The refrigerating unit, using a 1½ hp. motor and a 2-ton condenser, is on the left side and

tons are emptied, folded up and stored at the emptied ends of the racks.

So far the refrigeration, insulation, cabinet and rack arrangement described, has proved satisfactory, but the Gobel staff is prepared to change if necessary. Some of the other plans they have in mind, should occasion require, include: 1) bodies with increased insulation equipment, with evaporating coils only, to be hooked up a night at the plant, saving load space and weight; 2) removable cold pack units from the plant refrigerating department, or 3) all-cork insulation with the load pre-

fresen to a temperature low enough to last for eight to ten hours without refrigeration in the truck.

If experience should lead to the elimination of frozen vegetables and fruits, the refrigeration problem would be simplified.

In its preliminary studies Gobel has given considerable thought to ways of saving time in loading and working the load to enable salesmen (who work on salary and commission) to serve more customers. The salesmen spend up to geven hours a day on the routes and about one hour driving to and from routes. Obviously, lcw ceiling bodies would retard loading and handicap working the load on the routes; hence the selection of stock bodies with greater height. A conventional, narrow body would be a decided handicap, especially with insulation and plates installed, so 70-in. wide bodies were selected. The loadspace length of 91/2 ft. on 113-in. wheelbase was a concession to the frozen fcod cabinet on the one hand and to the route growth possibilities on the other hand. Otherwise the same style body with a 7% ft. long loadspace on a 102-in. wheelbase would have been chosen. The shorter the wheelbase, the less time is needed in traffic, parking and turning.

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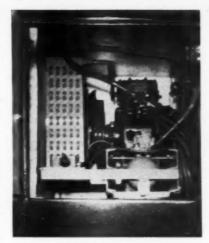
ks.

The double rear doors are used for easy loading, but out on the route, the load is worked entirely from the front via the curb level entrance step. The door of the insulated partition behind the driver's compartment opens for-



TWO REFRIGERATED CABINETS

The lower compartment is the main load cabinet and is kept at 28 to 34 degs. F. Above, a special compartment with extra insulation, provides sub-zero temperature for frozen vegetables and fruits, which are carried as a convenience to housewives.



REFRIGERATING UNIT

Located on the left side and directly behind the driver's compartment, the refrigerating unit is easily accessible from the outside of the truck. Unit can be plugged in anywhere in case of trouble on the road.

ward and the opening is smaller than that of the rear doors, lessening the loss of low temperature. Working from the front takes less time, and saves the salesman from working at the rear in unfavorable weather. It is Gobel's contention that the zeal of a routeman is directly related to fatigue. The fresher he is, the better he sells. Hence, the ease of access and the greater body height and width to enable him to get in and out as many as 200 times a day without excessive stooping. Experience during last summer's heat and frequent rains confirmed their advance studies.

Home service in refrigerated trucks by meat packers is an innovation which presents practical possibilities for future merchandising consideration by packers. At present it is in an experimental stage, although Gobel has done considerable advance study and is now testing it on an extensive basis in one city. Dairies and bakers have certainly proven the case for house-to-house deliveries of their products.

Convenience to the consumer—a factor which is of prime consideration in all distribution practices—is one of the best arguments for plant-to-home deliveries. In addition, it may be an economical and effective means of introducing a company's product, or building up sales, in an area where its products are not featured or "pushed" in grocery stores or butcher shops, for the housewife who becomes acquainted with the products through this home delivery service will ask for them when she shops at her grocery store.

This type of distribution requires, first of all, a knowledge of consumer buying habits in the neighborhood where it is to be used. It of course necessitates the pre-packaging of meats at the packing plant and some amount of specialized sales training. Refrigerated trucks which will keep the product at temperatures under 40 degs. F.

Tin Control Retention in 1947 Urged by Committee

According to an announcement by the Civilian Production Administration, the can manufacturers industry advisory committee recently recommended retention of controls through 1947 on tinplate used in the manufacture of food containers. The CPA reported to the committee that tin would continue in critical supply during the coming year.

CPA's tin container order (M-81) specifies that 70 per cent of all tinmill production must be channeled to container manufacturers for packaging perishable foods and certain pharmaceuticals. Also, the tin conservation order (M-43) restricts the use of tin to such containers and a number of other essential products.

The M-81 order must be continued in approximately its present form, industry members said, to forestall a serious shortage of packaged foods in 1947. Both the M-81 and M-21 orders will lapse when the Second War Powers Act expires on March 31, 1947.

The 1947 world supply of tin, according to CPA estimates, will total about 141,600 tons, a 47,200-ton increase over the expected 1946 supply. However, world demand is expected to increase to 190,000 tons next year. The 1946 screened requirements totalled 145,600. U. S. needs are expected to jump to 85,000 tons next year, an increase of 24,900 tons over 1946. While the United States will obtain its pro-rata share of the expected world increase in output next year, it is obvious, the committee said, that if the world supply continues inadequate, this country's pro-rata share will also be insufficient to meet unrestricted tinplate demands and the committee therefore urged that controls be continued.

DEALERS GROUP ASKS END DIRECT SALES BY PACKERS

Elimination of direct sales by packers and wholesalers to hotels and housewives was urged by the Kentucky State Food Dealers' Association in a resolution adopted recently at its fifth annual convention in Louisville.

Also adopted were resolutions calling for: Elimination of all margarine taxes on the grounds that taxing of food products is "unjust"; breaking up by Congress of the "growing monopoly of certain large food companies in this country"; packing of only superior quality foods by frozen food firms "to avoid putting the industry in jeopardy," and government release of more than 1,000,000,000 lbs. of sugar held for export and lifting of rationing and price control of sugar.

for a period of seven or eight hours must be used. But in the period of competitive selling which is ahead, houseto-house delivery of meats in certain areas may serve a definite purpose.



Techniques Used for Refrigerator Cars

LEANING refrigerator cars, even those infested with "skipper" flies, is a relatively simple task if certain basic techniques are observed. Proper routine cleaning is important in order to lessen the likelihood of cars becoming badly contaminated with the flies. But if this happens in spite of precautions, they can usually be exterminated in an overnight's cleaning operation.

The refrigeration car cleaning system used by a large midwestern packer which is described in this article contains practical points which can be adopted by other packers. The tools necessary and the order of cleaning operations are discussed in detail.

Before the actual cleaning operation is started, an advance crew should go through the cars and remove the hooks, racks and any boxes and liner paper left in the car at the last unloading point.

The well pan and traps are cleaned first. Sediment, consisting of shale and some undissolved salt is carefully scraped out of the well pan with a steel hoe. The average well pan will contain about 4 or 5 lbs. of sediment. It should be scraped on to a canvas sheet and carried from the car.

In this same operation, the well or bowl of the brine sealed air trap is carefully cleaned. If the sediment is not cleaned from the trap, it will block the trap, causing the brine to overflow from the well pan. Even if the floor racks protect the product from damage, the seepage will necessitate more work in cleaning.

The trap well is cleaned with a special tool which resembles a modified pike pole, used to loosen all the sediment. Thorough cleaning of pans and traps before each use of car will do much to prevent the moist sediment from hardening so that it can be removed only with great difficulty. This

cleaning method applies to the basket bunker type cars. In the brine retaining type of car the traps for drainage of moisture condensation have to be inspected in a like manner. Blocking of traps in brine retaining type car would cause brine overflow onto the floor of the car, if the rubber connection from the brine tanks to the manifold tank should leak.

To clean the well pans and traps properly the operator must be provided with some lighting facility, as the bunker section of the car is too far from the car door to be illuminated by natural light. Electrical (battery) lanterns may be used, but an extension cord is better if location of the car permits.

After the bunker section is cleaned, the car is swept. If the coating of fat on the floor is thick, the floor must be scraped. Washing powder is then sprinkled on the floor and the worker

starts to clean the walls and the bulk-heads by scrubbing with a fountain brush using hot water (about 180 degs. F.). There should be some arrangement for having hot water convenient to the place where the cars are cleaned. At the plant observed by the PRO-

NECESSARY TOOLS

Tools used in cleaning refrigerator cars include: (l. to r.) Lamp, stiff broom, steel hoe, modified pike pole, scraper squeegee, fountain broom. In front, canvas cloth and bucket of caustic.

VISIONER, parallel to cleaning track is an insulated hot water pipe line running its entire length, with fittings at convenient intervals to attach hoses.

Occasionally the side walls of car are coated with fat which has to be removed with a hand scraper before washing the wall. While walls are being washed the soap powder spread on the floor is dissolved by the water draining from the walls and loosens the dirt. The floor is scrubbed clean with a fountain brush After it has been rinsed, one man uses a stiff bristle broom to seep out excess water, giving special attention to crevices. The floor is then squeegeed as dry as possible. Meat rails are wiped with a clean damp cloth to remove dust and water. Car doors are cleaned, including canvas gaskets and door sills.

Airing of the car overnight, or longer, after washing promotes quick drying of the car interior, a sanitary odor





ONE STEP
IN OPERATION

Washing sides of the car with fountain brush using hot water. This is done after bunker section is cleaned. If the car sidewalls are coated fat, it is removed with a hand scraper before washing the walls.

The Railway Express Agency has just purchased 500 high-speed refrigerator cars of extremely advanced design. The new cars are equipped with roller bearings, the trucks and brakes are full passenger car standard, which will permit placing them in the fastest streamline passenger trains, attaining speeds of 100 miles per hour.

EXPRESS REEFER CARS

The cars will be built of high tensile, lightweight steel, their sides and roof will have an aluminum color; they will carry a distinctive green stripe, window high, which will distinguish them as the "hundred mile an hour reefer."

Maintenance of low temperatures will be assured by the extra thick and effective insulation of the cars. This consists of fibre glass placed behind a wide, dead-air space from which infiltering heat is reflected by a reflective surface. The floor is insulated with heat impervious material especially selected for its compressive strength, as well as its insulating characteristics.

Ice bunkers will have forced air circulation drawn through them by a system of fans, which are driven from the wheels while the car is in motion. This system is designed to provide uniform low temperatures throughout the entire load. Portable electric motors can be used to drive the cooling fans during loading so the lading may be pre-cooled. When waiting for unloading, the customary circulation of cold air by gravity occurs. Normal capacity of the cars is 50 tons, which will allow a payload of approximately 62,000 lbs. at speeds of 100 miles per hour.

and more rapid cooling of the car when ired, the latter being proven through long experience.

The hooks and racks removed from the car are cleaned in special wash.

If the car has become infested with skipper flies through careless handling at the point of destination, the entire car interior should be washed with a hot strong caustic solution. Keystone 45 per cent alkali is recommended for this purpose. Doors are closed immediately without airing and car is allowed to stand overnight. Next morning it is reinspected for skippers, recleaned with hot caustic solution if any are found; otherwise, rinsed out with hot water. After caustic solution has been flushed with hot water, the car is squeegeed and then aired overnight when it is again available for shipment.

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In the event of serious contamination by skipper flies, the remedial measures are necessarily more extensive. After a preliminary cleaning with hot caustic solution, the cant strips and doors are inspected, and areas of baseboard and sections of lining showing skippers are removed. The whole car is then rewashed with hot caustic solution after which, if necessary, it is fumigated overnight by burning sulphur and black pepper. The car is aired and blow torches used where cant strips were removed. Sections removed are replaced by new material. The car is again inspected for skippers. If none are found, it is given the regular washing and airing. Hooks and racks from



skipper infested cars are boiled in

caustic solution, rinsed and inspected.

cars after shipping fresh liver, etc., in

barrels during warm weather. How-

ever, washing out floor at destination

before releasing car will eliminate most

of the difficulty. Sprinkling fine salt on

floor around walls on ordinary shipment

Generally speaking, it has been found that contamination is most likely in

REACHING TRAP WELL

One of the most difficult steps is cleaning trap well. For this, pike pole is best tool.

and all over floor on shipments of livers in barrels helps prevent infestation.

Another plant which leases the bulk of its cars makes a thorough check of the leased car and rejects any which are unsanitary. However, on the company owned cars which may have developed skippers, car cleaners cover the floor area with salt and allow the car to air overnight. The next day the car is cleaned with a caustic solution.

A midwestern packer who does a good deal of intra-plant shipping has found skipper infested cars to be best handled by spraying with a chlorine solution. The chemical is allowed to remain in the closed car for 30 min. before washing.

Efficient general maintenance of cars requires proper caulking of all crevices in floor, using sealing compound at the junction of side walls with floors. This prevents grease and dirt from accumulating. The floor break around the metal plate at the door section should always be caulked flush with the floor.



REMOVING SEDIMENT

The job of getting the sediment out of the drip pan is done with steel hoe. It is scraped onto canvas and carried from the car.

Railroad Association Will Conduct Research Program

In order to insure railroad carriers their full share of the fast growing traffic volume from frozen food producers, a joint research program has been undertaken by the Association of American Railroads, the U. S. Department of Agriculture and the Bureau of Standards. The program is aimed at enabling the railroads to place tested and modern refrigerator cars at the service of food freezers.

In one recently conducted experiment testing equipment was installed in a specially built six-refrigerator-car unit that was hitched to a regular freight train and carried 195 tons of frozen fruits and vegetables (65 tons in each reefer) over a 3000 mile stretch of track. Eight miles of cable connected 120 thermocouples in walls, floors, ceilings and superstructure of the cars with an indicator in the coach in order to provide temperature readings in each car at every stage of the trip. The findings, recorded on the electronic indicator, will help to determine the relative values of different types and thicknesses of insulation and to solve the refrigeration problem for various types of products and packages.



No other truck can match these figures on length of service:

the record shows:

14% of all Mack trucks built up to

1928 are still in service. In other words, every seventh Mack on the road is over 16 years old . . . even though Macks are usually put on the toughest, most wearing jobs. No other truck, regardless of size or capacity, can match this record.

the record shows:

825 out of every 1000 Mack trucks

registered in the years 1929 through 1941 (or better than 9 out of 11) were still in use July 1, 1944. Compare these figures with those of any other manufacturer, and you'll see that no other truck can match this record!

common sense says:

Length of life is only part of the story.

You want to know how dependably a truck serves as well as how long! That's where the experience of thousands of Mack owners is a valuable guide. They'll tell you that Macks not only last longest; they also work harder, need less maintenance, put in more time on the job and less in the repair shop. That's why a Mack is the biggest money's worth—in work—that your trucking dollars can buy.

*(The basic figures are from the latest authoritatise motional survey of truck registrations by R, L, Polk & Cs.)

Mack Trucke, Inc., Empire State Building, New York 1, New York. Factories at Allentown, Pa.; Plainfield, N. J.; New Brunswick, N. J.; Long Island City, N. Y. Factory branches and dealers in all principal cities for service and parts. TRUCKS FOR EVERY PURPOSE



PERFORMANCE COUNTS!

PLANT OPERATIONS

Ideas for Operating Men

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The drastic shortage of building material and increased production requirements have forced many industrial plants to make use of space heretofore left vacant, namely overhead or ceiling space. While there are some limitations on the use of such arrangements in the meat plant, there are places where unused overhead space could be utilized advantageously. Of course, regular mezanine floors are not uncommon in the industry, but this article will deal with the use of smaller areas and less elaborate arrangements.

A good example of use of overhead working space is in the hot offal room of a midwestern beef plant. In this establishment the viscera are chuted, after inspection, to a half floor where the lungs and melts are removed, the guts separated from the paunch and the paunch partly processed. Directly underneath this working platform is the paunch cleaning section and lung trimming table. If the half-floor operations were transferred to offal room level it would require an area at least 15x10 ft. or the size of the platform, for the four workers who begin offal processing.

Steel is used as flooring for the platform which is mounted on tubular steel columns.

In another eastern plant a half-floor is used to save space normally devoted to auxiliary machinery. Hog scalding and dehairing operations are performed on the half-floor level, while the area underneath is used to house the various pumps and motors needed for the scalder and dehairer. In another hog killing layout, a half-floor houses the dehairer servicing section. Here the beater tips are reground and the spare beaters and the mechanic's equipment are stored. Space underneath this half-floor is used to store trucks needed to haul away the inedible meat scraps from feet and head, the toe nails and other material etc. collected from the killing line.

In one large eastern plant surplus overhead space in the canning room is used for vat type meat cookers for the corned beef line. While this half-floor installation involved considerable expense, since the plant used brick for its flooring, it pays large space dividends. Underneath the half-floor the firm located its stuffing room office, supply racks for can lids, scale storage and service section and an area in which loaded trucks from the can chill or cook room are parked prior to movement to the various filling machines.

Many packing plants are housed in structures with relatively high ceilings which leave much usable space overhead. Among purposes for which half-

floors might be used are spice storage and mixing rooms for the sausage department; can storage, washing and feeding for the canning room; departmental offices, which often take up valuable space, and numerous storage areas for the light supplies used in the packing plant such as the label room for the canning department.

In planning to utilize some of his overhead space the packer first must secure the approval of inspection authorities who might object to some specific arrangement from the standpoint of sanitation. Sufficient room must be allowed on the half-floor to allow the workers to walk erect, the half-floor must be constructed to support its load, and an expeditious system of getting supplies to and from the floor area must be assured. As a general safety measure it is also recommended that the area directly below the half-floor be provided with a protective screening if there is any danger of objects falling from the upper level.

NEW REFINING PROCESS

A new liquid extraction and fractionation method of refining industrial and edible oils through the use of liquid propane as a solvent was announced by the M. W. Kellogg Co. of New York this week. The solvent circulates continuously through a closed system in intimate contact with the oil or fat.

Among the advantages claimed for the new process are the development of a broad range of new oil products, as well as improvement in the quality of existing ones, and extensive savings annually in the refining of about 25 basic vegetable, animal and marine fats and oils. It is understood that the soap industry is interested in the process because it permits fats and oils to be deodorized, decolorized and refined in one rapid continuous operation.

In the announcement of the process the following advantages were listed: (1) Highly unsaturated glycerides and fatty acids are not polymerized; (2) No vitamin content is destroyed due to thermal decomposition; (3) Flavor and stability of products are enhanced; (4) All of the oil remains in its original glyceride form; (5) Refining losses of oil are avoided; (6) Vitamins are recovered in their most stable form; (7) Refined products have a higher market value because of purity; (8) Low-grade oils can be economically processed; (9) New products can be obtained as valuable anti-oxidants such as tocopherols and stigmasterol, used as starting bases for the synthesis of hormones and pharmaceuticals; (10) Low operating costs.



Super. Sam

I've found out that one thing often uncovers another. In talking to a plant operator recently about the use of cradles on the beef killing floor, he informed me that he was removing them from his establishment because of a high percentage of cut hides and fells. On digging around, however, I found that killing floor work, and particularly hide skinning and handling, was being performed unsatisfactorily.

In this plant workers were being encouraged to speed up by giving them a full day's pay for a certain amount of work. They were getting the work done as quickly as possible—and how! Quality standards for hides and some other products were being disregarded and all sorts of excuses were being made for poor performance.

This packer made no attempt to grade his hides in the plant. The hides were dropped down a chute from the killing floor to the loading dock where they were picked up periodically by an cutside hide dealer. The report on scored and cut hides came from the dealer who stated the percentage damaged but did not indicate how or where the damage was inflicted. There was no way in which the packer could pin the damage down to the floorsmen, backers or hide droppers responsible for it. Under these circumstances it was not remarkable that the workmen became careless.

Poor supervision was also shown in the fact that many of the hides were cut at the point where the cattle rested upon the cradle. The floorsman, as he began to approach the cradle bar in skinning, would involuntarily cut into the fell in order to avoid scoring or cutting the hide. In other cases he allowed his knife to go down too far and cut the hide as his knife came in contact with the cradle bar.

Most of this damage would have been avoided if the floorsman had been trained not to cut down too far. In this plant the floorsmen were working beyond the red meat of the side and into the finish of the back. It would appear that it would have been well worthwhile to leave this part of the job for the backer.

FLASHES ON SUPPLIERS

SYLVANIA ELECTRIC PROD-UCTS: Ralph S. Merkle, recently discharged from the U.S. Army, has returned to this New York city manufacturer as manager of parts sales. He will direct sales of small metal and mica parts, wire and welded wire products made in the company's plants in Emporium and Warren, Pa., and Jamestown, N.Y.



ANTI-FRICTION PILLOW BLOCKS WITH SELF-ALIGNING TIMKEN ROLLER BEARINGS are especially designed to carry the heavy loads of paddle shafts in ANCO LAABS COOKERS. They possess an effective seal arrangement to retain lubrication. These bearings help to reduce power and repair bills ANCO COOKERS are ruggedly constructed, as the record of their continuous operation in hundreds of plants for many years will testify.

Write for New Rendering Catalog No. 66



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Up and down the MEAT TRAIL

Personalities and Events of the Week

- Howard C. Greer, vice president and general manager of Kingan & Co., Indianapolis, Ind., was a speaker at a recent meeting of the Columbus, O., chapter of the National Association of Cost Accountants held in that city. He spoke on "Financial Statements For Management Use."
- H. M. Corley has been appointed an assistant director in the chemical research and development department of Armour and Company and will act as director of chemical sales research. For the past five years Corley has been in charge of sales of high molecular weight aliphatic chemicals from fatty acids in the chemical sales division of the Armour thirty-first st. auxiliaries, Chicago. In his new position he will be in charge of development of new uses and outlets for new chemical products from fats coming from the chemical research and development department. He will be in charge of the chemical pilot plant and its semi-works production of test sales samples.
- A new one-year contract with the Maurer-Neuer Corp. at Arkansas City, Kans., calling for a 5c hourly increase, has been signed by the Amalgamated Meat Cutters Union, A. F. of L. The new raise, from 81c to 86c basic rate, is retroactive to August 8.
- Union Provision & Packing Co., Pittsburgh, Pa., plans to put salesmen on the road next year. The company will operate five trucks instead of two to handle the additional volume.
- Floyd F. McDonald was recently presented with a gold watch by the John Morrell & Co., Topeka, Kans., plant after taking first prize in a meat judging contest held at Kansas State college.
- Kingan & Co. will soon construct a processing branch house at San Francisco, Cal., according to a recent announcement by Ralph S. Wiggins, West

Coast manager for the firm. Approval of the project has been granted by CPA and construction will be started almost immediately. The new branch will be located at the corner of Fourth and Townsend sts., opposite the Southern Pacific passenger station. It will occupy a ground area of approximately 28,000 sq. ft. and will have a total floor area of about 37,600 sq. ft. Construction will be reinforced concrete and steel, with curtain walls of brick, including glass block windows on the prominent exteriors. The total cost including equipment will be about \$450,000. The unit will include facilities for producing smoked meats, cooked meats, sliced bacon, sausage, and canned hams-also coolers for storage of cured meats and sausage materials, and for chilling products such as boiled hams and sliced bacon. Space will be provided for receiving and unloading inbound shipments and for assembling, packing, and loading outbound shipments. All manufacturing and shipping operations will be conducted on one floor. A half-story upper floor will include space for storing canned meats, packages, and supplies, plus offices and dressing rooms for employes. Plans for the building were prepared by the Kingan engineering department with the cooperation of L. H. Nishkian, San Francisco architect.

- W. R. Riggs has announced plans for construction of a frozen food and meat locker plant at Camarillo, Cal.
- The Philip Fuhrmann Co., Inc., was recently incorporated in the state of New York to buy, sell, process, handle, transport, store and market livestock products. Incorporators include Philip Fuhrmann, whose father was in the meat packing business at Buffalo, N. Y. The corporation, which is considering sites for an abattoir and canning plant, intends to specialize in serving retail outlets. Temporary offices are located in New York city.
- A recent participant in "Vox Pop," a special radio program over Station WJAS originating from McCann's Food Store in Pittsburgh, was Mrs. J. J.

Cudahy's Newark Plant Is Sold to New Corporation

The Cudahy Packing Co. has sold its slaughtering plant at 683 Henderson st., Jersey City, N. J., to the American Packing Corporation, effective as of November 15. The sale price is reported to have been \$750,000. The American Packing Corporation was formed recently by the consolidation of two small packing companies in the area—the Continental Meat Co. of Brooklyn and the Willard Packing Co. of Newark, N. J.

Status of the plant's operating personnel has not been announced. The officers of the new American Packing Corporation are: William Schwartz, president; Sam Goldberger, vice president and treasurer; Stephen Struncer, vice president, and Emanuel Kohn, secretary, comptroller and general counsel.

McInerney, wife of the Pittsburgh plant manager of Armour and Company. For answering correctly the year of the famed Boston Tea Party, Mrs. McInerney was presented with a pound of tea and a package of soup.

- Alvin August Geldreich, 62, assistant superintendent of the Cincinnati Union Stock Yards Co. for many years, died recently after a short illness.
- Three former employes of the Union Provision & Packing Co., Pittsburgh, Pa., have returned to the firm after serving in the armed forces: Stanley Starcevic, William Porapatich and Robert Porapatich.
- B. N. Davis, president of Kingston Provision Co., Kingston, Pa., and Mrs. Davis recently left for a winter vacation at St. Petersburg, Fla. Daniel and Noel Thomas, Davis' sons, now equal partners in the firm, will conduct the business in their father's absence.
- The Pan-Pacific Meat Co. recently opened for business at San Francisco, Cal., and held a formal opening day celebration for approximately 2,000 people.
- Nicholas J. Murphy, credit manager of Armour and Company at Syracuse, N. Y., died recently at his home in that city. He is survived by his widow, two daughters and two sons.
- Residents of Columbia, Mo. and adjacent communities were able last weekend to focus their eyes and their appetites on the most tantalizing array of old country-cured hams assembled since shortly following World War I. The occasion was the first annual Boone county ham show, a revival of famous old ham shows. Feature of the show was an early-morning ham breakfast



ABSORBED IN FOOD

Attentive listeners and participants in the recent newspaper food editors conference in Chicago included this trio: (L. to R.) C. W. Beilfuss, president, Loerby Foods, Inc.; Wesley Hardenbergh, president, AMI, and J. W. Crafton, Swift & Company.

McKendry Packing Co. to **Build Plant in Arkansas**

Construction will get under way in the near future on a new \$750,000 meat packing plant to be built at Fort Smith, Ark., for the McKendry Packing Co., Inc., according to a recent announcement by C. K. McKendry, president of the corporation, who also operates plants at Mexico City, Mexico, and Muskogee, Okla. It is estimated that a year will be required to complete the structure which will be capable of handling about \$10,000,000 worth of livestock annually. Equipment has been ordered.

The plant will have a killing capacity of 160 hogs, 60 calves and 30 head of cattle per hour and according to the estimated annual capacity could process 24,000 cattle, 133,000 hogs and 25,000 calves per year. It will produce 36,000 lbs. of sausage per day, McKendry said. The company will have 300 employes and an annual payroll of about \$1,660,-000. All meats and meat products will be federally inspected.

that also included Missouri sorghum and hot biscuits, given by James W. Burch, director of the agriculture extension service at Missouri university. A total of 51 hams were entered and awards were made in two classifications, for hams weighing 10 to 15 lbs. and those between 16 and 25 lbs. The grand champion ham, weighing 19 lbs., was taken from a Duroc-Poland hog that scaled 275 lbs. when slaughtered.

- A temporary injunction secured in Travis county district court at Austin, Tex., against National By-Products, Inc., a rendering plant located in that city, was upheld last week in the Third Court of Civil Appeals. Residents of the plant area had obtained the injunction because of the "noxious odors," smoke and soot that resulted from the plant's operation.
- The plant of the Salcedo Frozen Locker Co., Chica, Cal., was recently acquired by A. R. Rodacker of Stockton, Cal., who is operating it under the name of Rodacker's Frozen Food & Locker Co.
- The Valley Rendering Co. was recently incorporated at Ida Grove, Ia., to conduct a general rendering business. Officers of the new firm are: C. A. Rodine, jr., president and treasurer; C. A. Rodine, vice president; and F. R. Reuscher, secretary. Authorized capital stock was listed at \$50,000, divided into 5,000 shares of \$10 par value each.
- The Deerfield Packing Corp., Bridgeton, N. J., recently filed an amendment to its certificate of incorporation providing for an increase of its capital stock to 800,000 shares of \$1 par value.
- · William Hamman of Dallas, Tex. and his son, Bill Hamman of Houston, will build a packing plant at Liberty, Tex. Both have had packinghouse experience.
- John and B. Bryan, of the Bryan Bros. Packing Co., West Point, Miss.,

Let's see how closely you have been following recent developments in the meat packing industry. If you can come up with 7 right answers to the 8 questions listed below, you merit a pat on the back; 4 to 6 is right good, too; anything less means—well better luck next time. time.

- The champion load of feeder 1. calves at the Chicago Feeder Show held recently were Herefords and sold at a record price of: (a) \$35 per cwt.; (b) \$40 per cwt; (c) \$45 per cwt.; (d) \$50 per cwt.
- The new manager of selling operations in the Chicago office of Geo. A. Hormel & Co. is: (a) W. F. Evans; (b) R. L. Todd; (c) R. E. Spiel; (d) Ralph Keller.
- An "Oscar," the figure of Vesta, 3. Who in mythology was goddess of the hearth and fire and hence of the preparation of food, will be awarded to food page editors for superior achievement by the: (a) American Meat Institute; (b) National Association of Manufacturers; (c) National Live Stock and Meat Board.
- John M. Eagle & Co., a canned 4 John M. Eagle & Co., a canned meats firm, was recently organized at: (a) St. Louis; (b) Chicago; (c) Vernon, Calif.
- Three of the following state-5. Three of the londing one which is wrong: (a) Federally inspected establishments may use

official grading terms, such as Prime, Choice, Good, Commercial, Utility, Canner and Cutter and the letters AA, A, B, C and D, only on meat which is so graded by an official representative of the Federal Meat Grading Service. (b) The American Meat Institute will shortly construct a building to be known as the American Meat Institute Foundation to house its research activities, on the campus of Northwestern University. (c) Price controls were taken off cattle hides and skins on October 14, and later the Civilian Production Administration revoked its allocation controls over these items. (d) According to recent government statements, the number of cattle on feed this winter is the greatest on record.

- A veteran employe of Wilson & 6. Co. and general manager of its Cedar Rapids, Ia., plant for a number of years, and among those who received the American Meat Institute 50-year award at the AMI convention this year is: (a) Dr. C. R. Moulton; (b) Sol Kramer; (c) Ray Gerrity; (d) Harry Palmer.
- All producers, processors and 7. other distributors of livestock, meat and food and feed products made from them are required by the OPA to retain their records: (a) for one year; (b) for six months; (c) until July 1, 1947; (d) until December 31, 1946.
- Pictured below are four in-8. dustry personalities. Score one point for each man you can identify correctly: (a) W. F. Dixon; (b) J. V. Snyder; (c) John Blankenship; (d) J. F. Krey.

Turn to page 28 for correct answers.









No. 1 is........ No. 2 is........ No. 3 is........ No. 4 is.......

recently purchased a 1,000 acre plantation and its registered herd of Aberdeen-Angus cattle. The farm, located near West Point, was developed by the late Dr. F. P. Ivy.

- Mrs. David Davies of the David Davies Packing Co. family, Columbus, O., is the owner of three prize winning horses which were judged best in their class at the recent National Horse Show
- held in New York city. Sycamore's Senior took top honors among three gaited saddle horses; American Buntee was judged best entry in the junior fine harness horse class, and Golden Hour took first prize in the event for five gaited saddle mares.
- Two long term veterans of Swift & Company's Buffalo, N. Y., office were honored at a recent party in a Buffalo

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Sycamore's long three can Buntee junior fine olden Hour at for five

of Swift & office were a Buffalo





hotel attended by 200 friends and coworkers. Those feted were: William B. Adams, assistant manager with 40 years' service, and John J. Fitzsimmons, in charge of the dairy and poultry department at Buffalo and an employe for over 30 years.

 Ward W. Boyd has been elected president of the newly organized Hereford Breeders Association for six Kentucky counties at a recent meeting in Flemingsburg.

• Work has been reported progressing rapidly on the \$80,000 cooperative meat packing plant being built at Ford's Prairie, Wash., for the Southwest Washington Livestock Marketing As-

sociation. The plant will serve all of southwest Washington cooperatively and will be equipped for custom killing and handling of by-products, according to a statement by W. J. Schoelkoff, president of the association.

Mrs. Gordon Ferguson recently purchased the interest of Delmar Johnson in the Ferguson Wholesale Meat Co., Jonesboro, Ark., and is now sole owner of the plant.

 Carl Wagner, of the sales department of the Eagle Beef Cloth Co., Brooklyn, N. Y., is recovering from a recent operation. He expects to resume his duties soon. Nathan Levine, executive head of the company, has announced the appointment of Nat Brandston as superintendent of operations.

• The Long Island Duck Packing Corp., New York, N. Y., expects to have its new cold storage warehouse at Eastport, Long Island, completed and ready for commercial handling and storage of perishable foodstuffs early in December. The firm will specialize in quick freezing and storing meat products, poultry, fruits and vegetables. Two blast freezers for quick freezing, each with a capacity of one carload of product, will be equipped to freeze at minus 40 to minus 50 degs. F. C. J. Comn is president and Emil C. Voll is vice president of the organization.

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• William C. Mason, Pawlet, Vt., widely known throughout the United States as a dealer in cattle and horses, died recently at the age of 92. He was a member of the Holstein-Friesian Association and a director of the Granville, N. Y., National bank.

The John M. Eagle & Co. of Chicago will take over for national distribution the entire output of Lake Forest Freeze Mart, Inc. of Lake Forest, Ill., manufacturer of frozen foods, it was an nounced this week by Robert E. Spiel, president of the Eagle organization. The present frozen food products of the Lake Forest Freeze Mart include beel loaf, beef stew and dog food. These are expected to be augmented by other within a short time. Eagle executives will specify product ingredients and supervise the Lake Forest manufacturing operation, Spiel said. The brand name, "Lake Forest," will be continued.

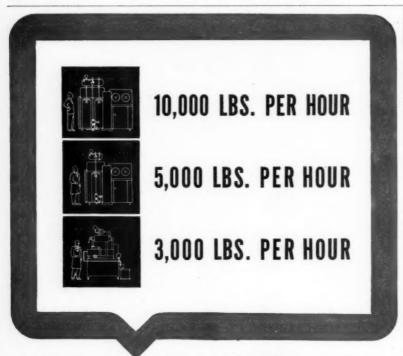
• Howard P. Claussen, vice president and director of the cotton department of Bemis Bro. Bag Co., Boston, has been elected a vice president of the Cotton Textile Institute.

• Polar brand frozen foods will be distributed starting about December 15, in the Chicago area by OMCO Frosted Foods, Inc., a subsidiary of Oscar Mayer & Co., Chicago meat packers, it was announced this week by Don Wilson, vice president of the S. A. Moffett Co. of Seattle, packers of Polar brand frozen fruits and vegetables. OMCO Frosted Foods, Inc. will also distribute a line of frozen meat products packed by Oscar Mayer & Co.

• Robert B. Sykes, 68, for many years an exporter and importer of meat in New York city, died November 13 at his home in that city. He was formerly representative for Tupman-Thurlow, American subsidiary of the English meat firm of Vestey Brothers. For the last five years he had conducted his own brokerage business.

• Meat cutters at approximately 200 chain stores and supermarkets in St. Louis, Mo., county recently accepted a new contract calling for wage increases of \$9 per week and the establishment of a five-day work week. Acceptance averted a threatened walkout.

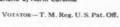
• Carleton R. Warren and Lawrence H. Boynton recently purchased 67 acres of land near Bridgton, Me., for the construction of an abattoir.



Continuous, Closed Lard Processing to Fit Your Needs

THE original Votators for lard processing have been redesigned and augmented to cover the rated hourly capacities shown above. Now there are even greater advantages in this continuous, closed, controlled lard processing method. Every packer owes it to himself to get complete information about the new Votator models. If you want to produce more uniform lard in less time, less floor space, and with more economical use of refrigeration, write The Girdler Corporation, Votator Division, Louisville 1, Kentucky.

District Offices: 150 Broadway, New York City 7 2612 Rus Building, San Francisco 4 617 Johnston Building, Charlotte 2, North Carolina





Inspected Meat Output Last Week Fell Below 400 Million-Lb. Level

Meat production under federal inspection for the week ended November 16 totaled 393,000,000 lbs., the Department of Agriculture reported. This was 5 per cent below the 412,000,000 lbs. produced in the preceding week but 19 per cent above 331,000,000 lbs. a year ago.

Slaughter of cattle under inspection for the week was estimated at 378,000 head, 1 per cent below 380,000 reported for the week earlier but 23 per cent above 308,000 recorded a year ago. Beef production was calculated at 176,000,000 lbs., compared with 176,000,000 for the preceding week and 142,000,000 a year ago.

Calf slaughter was estimated at 180,000 head, 5 per cent above 171,000 reported last week and 1 per cent above 179,000 last year. Output of inspected was 150 the three weeks under comparison was 22,300,000, 22,200,000, and 23,300,000 lbs., respectively.

The number of sheep and lambs slaughtered for the week was estimated at 376,000 head, 9 per cent below 411,000 reported for the preceding week and 1 per cent below 378,000 recorded for the same period last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 16,200,000, 17,700,000 and 16,300,000 lbs., respectively.

Hog slaughter was estimated at 1,297,000 head, 5 per cent below 1,365,000 head slaughtered during the preceding week but 36 per cent above 952,000 recorded for the same week in 1945. Estimated production of pork was 179,000,000 lbs., compared with 196,000,000 last week and 149,000,000 last year. Lard production totaled 40,600,000 lbs., compared with 42,300,000 last week and 28,600,000 in the same week last year.

FINANCIAL NOTES

The board of directors, Wilson & Co., Inc., a Delaware corporation, at a recent meeting at Chicago, declared a dividend of 20c per share on its common stock, payable December 1, 1946 to stockholders of record at the close of business on November 18, 1946, and a dividend of \$1.0625 per share on its \$4.25 preferred stock for the period from October 1, 1946 to December 31, 1946 and payable January 1, 1947 to stockholders of record at the close of business on December 16, 1946.

Hygrade Food Products Co. recently voted a \$1 common dividend, payable December 20 to stockholders of record December 10.

At a regular meeting of the Board of Directors of Food Fair Stores, Inc., held on November 19, a regular quarterly dividend of 62½c per share was declared on the \$2.50 cumulative preferred stock, \$15 par value, payable December 14 to stockholders of record.



MELOWARD NONFAT DRY MILK SOLIDS

Fit for a king's taste is this fine-quality sausage made with Meloward. For meat loaf and sausage that are prepared with Meloward have the added goodness and quality that saleswise manufacturers are quick to recognize.

Unfortunately, the general dry milk shortage throughout the country is still acute, and we are therefore unable to fill the demand for Meloward. We appreciate your patience and are looking forward to the day when we shall have ample supplies to take care of everyone.

Remember these important points!

Meloward Nonfat Dry Milk Solids is a quality-controlled product that helps improve sausage color, texture and flavor; also promotes easier slicing because it acts as a mild binder. It contains complete milk protein, with its essential amino acids, plus other important milk nutrients—thus it adds to sausage food value.

Top-quality, fresh separated milk is selected for Meloward. Then it's dried by the roller process . . . carefully tested . . . specially heat-treated for exclusive use in sausage and meat loaf products. This special processing gives Meloward a higher degree of absorption—from 1 to 1.7 times its own weight in moisture. It helps you increase sausage yield; helps reduce shrinkage and other losses.

Industrial Food Products, Kraft Foods Company. General Offices: 500 Peshtigo Court, Chicago 90, Illinois • New York San Francisco • Atlanta • Minneapolis • Denison, Texas Branches in all principal cities.

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23, 1946



NEVERFAIL

...for taste-tempting HAM FLAVOR

"The Man Who Knows"



"The Man You Know"

Pre=Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it preseasons as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouthmelting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

H. J. MAYER & SONS CO., INC.

 at the close of business on November 30. A regular quarterly dividend of 10c per share was also declared on the common stock, without par value, payable December 14, to stockholders of record at the close of business on November 30. A year-end extra dividend in stock was also declared on the no par value common stock, at the rate of one share fer each 20 shares of common stock held of record, at the close of business on November 30. The dividend is payable December 30.

Canadian Meat Stocks Increase In October

MONTREAL. — Stocks of Canadian meat in cold storage and packing houses at November 1 amounted to 66,059,322 lbs., up 15,576,927 lbs. over the preceding month but down 11,133,595 lbs. from last year's November 1 holdings, the Dominion Bureau of Statistics reported this week.

November 1 stocks of beef were 29, 212,689 lbs. against 24,575,260 lbs. on October 1 and 35,957,437 lbs. on November 1 last year. Pork holdings were 25,898,635 lbs., compared with 18,054,742 and 28,026,885 lbs., while veal stocks amounted to 4,388,010 lbs., compared with 4,020,713 and 6,917,420 lbs. Mutton and lamb totaled 6,559,988 lbs., compared with 3,649,680 and 6,291,175 lbs. Holdings of lard were 874,237 lbs., compared with 588,112 on October 1 and 773,890 lbs. last year.

NEW KROGER TRADEMARK

The Kroger Company recently announced that more than 40 of the brand names formerly used by the company will be dropped by the end of next year and replaced by a new signature. The new trademark and packages, many of which will be ready within the next two months, were designed by Raymond Loewy Associates, New York city. In the future all of the chain's higher grade lines will be marketed under the Kroger name, and all of the lower grade products will be given simplified labels.

ANSWERS TO I. Q. QUIZ

See page 24 before looking

- 1. (c) \$45 per cwt.
- 2. (d) Ralph Keller.
- 3. (a) American Meat Institute.
- 4. (b) Chicago.
- (b) The Foundation will be located on the University of Chicago campus.
- 6. (d) Harry Palmer.
- 7. (c) Until July 1, 1947.
- 8. No. 1 is (d) J. F. Krey; No. 2 is
 (c) John Blankenship; No. 3 is
 (b) J. V. Snyder; No. 4 is (a)
 W. F. Dixon.

OUTPUT OF PROCESSED MEAT LAGGED BEHIND 1945 DURING OCTOBER

Production of processed meats was at a reduced rate during October compared with the same period a year earlier, even though total slaughter of livestock showed a marked increase. The comparatively light processing of meats was due mostly to the fact that demand for green meats, with price control removed, was far above average. Furthermore, processors were reluctant to accumulate any sizeable quantity of product because of the new record cost prices. In some lines, moreover, there is a time lag between production of raw material and its processing.

Sausage production dropped to a record low for the year with output totaling slightly over 102,000,000 lbs., compared with 153,241,000 lbs. a year earlier. Losses were reflected in all classes of sausage output with the greatest drop in smoked and/or cooked. Output of both loaves and sliced bacon was down sharply from totals of a year earlier, the latter total being less than half the make of a few months earlier. Cooked meat output was well under totals of a year earlier and the same was true of canned meat production during October, with all except the soup total showing declines from totals of a year earlier. Lard and rendered pork fat totals were somewhat larger

than a year earlier, but most other totals were smaller.

Production of sausage and canned meats in the first ten months of 1946

was behind the volume turned out in 1945; however, output of sliced bacon for the period was well ahead of last vear.

*MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

Oct., 1946 lbs.	Oct., 1945 lbs.	10 mos. 1946 lbs.	10 mos. 1945 lbm.
Meat placed in cure-	2000	ALCO.	100.
Beef	$\frac{14,643,000}{129,058,000}$	52,751,000 1,968,315,000	92,569,000 1,856,540,000
Smoked and/or dried-			
Beef	$3,923,000 \\ 83,952,000$	23,398,000 $1,276,200,000$	35,675,000 $1,227,566,000$
Sausage-			
Fresh (finished) 14,397,000 Smoked and/or cooked 80,332,000 To be dried or semi-dried 7,385,000 Total sausage 102,114,000	31,453,000 $108,518,000$ $13,270,000$ $153,241,000$	257,974,000 808,953,000 85,548,000 1,153,077,000	401,238,000 920,132,000 113,085,000 1,434,455,000
Loaf, head cheese, chili con carne,			
jellied products, etc	23,593,000	175,943,000	211,749,000
Bacon (sliced) 16,020,000	30,797,000	438,191,000	310,372,000
Cooked meats-			
Beef	3,629,000 $21,575,000$	19,159,000 343,409,000	26,540,000 249,043,000
Canned meat and meat food products-			
Beef 9,807,000 Pork 26,169,000 Sausage 3,414,000 Soup 44,109,000 All other 40,177,000 Total canned meats 123,066,000	27,652,000 49,679,000 9,139,000 41,698,000 58,324,000 186,692,000	113,526,000 582,542,000 53,786,000 295,543,000 358,671,000 1,353,370,000	220,410,000 741,902,000 136,244,000 249,942,000 562,057,000 1,909,500,000
Lard-			
Rendered	63,811,000 51,279,000	946,042,000 811,367,000	918,890,000 780,023,000
Rendered pork fat			
Rendered	5,164,000 3,353,000	61,759,000 44,653,000	80,002,000 55,245,000
Oleo stock 4,210,000 Edible tallow 4,452,000 Compound containing animal fat 21,818,000 Oleomargarine containing animal fat 2,619,000 Miscellaneous 2,102,000	11,850,000 8,272,000 36,334,000 3,520,000 2,240,000	63,790,000 48,866,000 216,189,000 25,384,000 32,543,000	116,783,000 90,481,000 249,537,000 41,843,000 41,213,000

*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

EXCELS IN EVERY DETAIL BEEF RIB BLOCKER **Designed for Sawing Beef Chucks**

An Electric Motor-Driven Machine, Especially

All B & D Machines are precision-built to exacting high standards. They increase yields, save money, time and labor . . . with a minimum of servicing and replacing of parts. Each model undergoes countless rigid tests before going into production. B & D Machines are your logical choice because they are practical, convenient and economical to operate. Place your order NOW for delivery at earliest possible date.

Ask also about Combination Rumphone Saw & Carcass Splitter • Hog Backbone Marker · Ham Marking Saw · Pork Scribe Saw * Beef Scribe Saw

More Than 3,000 B & D Machines Now in Use — Cutting and Scribing Meat Faster, Better, at Lower Costl

BEST & DONOVAN, 332 S. MICHIGAN AVE. . CHICAGO 4, ILL.

The National Provisioner-November 23, 1946

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NOW...MORE WEAR THAN EVER IN

WEAR-EVER

Aluminum

Made of the metal that's friendly to foods . . . Easy to Clean

PROCESSING Methods

MAKING SCRAPPLE

With some retailers reporting that consumers are expressing considerable dismay over sausage and bacon prices, and looking around for breakfast substitutes, it may be worthwhile to try a little scrapple on the trade, even though it may not have been a big success in previous trials.

A few metropolitan processors, outside the eastern Pennsylvania territory where the real scrapple eaters and the most famous scrapple makers are found, have been fairly successful with this item in the past. It may be that current conditions would stimulate consumption in other areas.

Here is a small scale formula for the manufacture of Philadelphia scrapple. Quantities can be increased as desired. The meats used are:

25 lbs. pork head meat 25 lbs. beef (plates of good quality including fat)

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37½ lbs. snouts
12½ lbs. pork rinds

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An especially good product can be made with pork trimmings; the above formula is improved if a greater proportion of head meat is used with a smaller proportion of snouts. About 4 per cent pork livers can also be employed in making scrapple. The meat constitutes from 75 to 80 per cent by weight of the raw material used. Cook all meats in a jacketed kettle until they are well done and grind through ¼-in. plate.

MEAT-MEAL MIXTURE: Skim grease from broth left from cooking meat; fill kettle in which scrapple is made about one-third full of broth and put in meat. Add 35 to 38 lbs. of corn meal, half yellow and half white, first thoroughly mixing the meal in a portion of warm broth to prevent lumps. Some packers use only 25 to 30 lbs. of corn meal for each 100 lbs. of meat.

Always have agitator in kettle running or man stirring while putting in corn meal and until scrapple is done. If scrapple is stirred by hand the operator should wear goggles and heavy gloves to prevent burns from hot corn meal popping out during cooking.

After meat and meal are in kettle add the following seasoning:

3 lbs. 12 ox. salt 6 ox. white pepper 1½ ox. mace 1½ ox. nutmeg 4 ox. sage

Consumer seasoning preferences vary with different localities. In some sections only salt and pepper are wanted; in others, only salt, pepper and sage. Many processors have found that prepared seasonings, such as those made by reputable seasoning manufacturers, simplify handling and eliminate possibility of mistakes.

PROCESSING: If mixture of meat and corn meal is not of proper consistency—which should be as thick as mush—add more broth or corn meal. Cook mixture two to three hours, according to weather conditions. If weather is cold, two hours will do. When scrapple has cooked for about two hours, or is nearly done, sprinkle 1½ lbs. of rye flour over contents of kettle and let it mix in. This makes scrapple fry brown and crisp. Excess grease which works to top of mixture during cooking should be skimmed off.

Some operators prefer to take half the corn meal called for in formula, add it to meat stock, and cook for one hour. The meat and seasoning are then added and remainder of corn meal put in kettle gradually. The mixture is cooked until it becomes quite thick.

After it is thoroughly cooked the hot scrapple is run into pans or molds. It

When Prices Go DOWN

Perhaps you have forgotten that:

A car of product sold at 1/6c under the market costs the seller \$37.50; at 1/4c under he loses \$75.00; at 1/2c under he loses \$150.00; at 1c under he loses \$300.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

It is vital to know the market when prices are fluctuating up or down.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market prices on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at 4c variation from actual market price.

Be abreast of a Free Market by subscribing to The Daily Market Service (\$72 per year, \$19 for 13 weeks). Write The National Provisioner, 407 So. Dearborn, Chicago 5, Ill., at once. is covered with a protective coating of rendered fat and stored in a cooler to set.

PACKAGING: The packaging of scrapple is important. The variety of materials available for this purpose is not now so great as it is normally. Fibre loaf pans, transparent wrappers, parchment, cartons and artificial casings are suitable for packaging scrapple. The container should combine display value with the quality of imperviousness to moisture and should not be affected by action of meat juices and grease. The wrap should cling closely to the product so as to exclude air. Scrapple is often shipped in the tins in which it is molded.

Some processors put their scrapple in 1%x11-in. artificial casings. This makes an attractive and handy package which the housewife can slice easily. Scrapple is placed in the stuffer, stuffed into casings and tied off in regular manner. It is then washed with warm water followed by cold and is placed in the cooler to chill. It can be squared by placing cased pieces close together in cooler and placing a weighted board on top.

Scrapple is molded in 1- or 2-lb. molds or in larger molds and cut to 1- or 2-lb. size when it is to be packaged in transparent wrap. It is removed from molds after chilling and placed in transparent wrapper or, in the case of cartons, in grease-proof paper. Outer wrap or carton for scrapple should be printed attractively and should carry cooking instructions for housewives who have never used this product.

Scrapple is generally sliced like corn meal mush and fried in butter or bacon fat. It makes a fine breakfast since it contains both meat and cereal.

CHOPPING TEMPERATURE

Watch the temperature in chopping bologna and frankfurt ingredients in the silent cutter. The proper way to do it is to use a thermometer—not a finger. Don't let the temperature rise above 55 to 60 degs. F. except when product is to move from cutter to stuffing table to smokehouse for color development in the house. Under these circumstances temperature may be allowed to rise 10 degs. over maximum noted above.

POLISH HAM FLAVOR

One way in which Polish ham is sometimes given a distinctive flavor is by addition of ½ oz. essential oil of garlic and ½ oz. essential oil of cardamom to each 10 gals. of curing pickle.

ONLY MILPR

OFFERSL

SUPERB MULTI-COLOR TONE PRINTING

Vivid—attention-compelling designs, printed in delicate tones by master craftsmen, give your product a new sales appeal—a more powerful brand identity, AND Mil-o-Seal offers ALL-OVER designs at no extra cost!

NO OVERNIGHT COOLER SHRINKAGE

Mil-O-Seal SAVES thousands of pounds of profitable meat by eliminating overnight cooler shrinkage completely! In many cases, this shrinkage of 1/4 to 11/9 oz. is lost from stuffing to shipping!

MPRIVI Inc.

PACKAGING CONVERTERS . PRINTERS . LITHOGRAPHERS

plants at Milwaukee, Philadelphia, Los Angeles, San Francisco, Tucson, Vancouver, Washington

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PLUS

WEIGHT LOSS

THE FAMOUS Plictilm?
CASING FOR COOKED
AND BAKED LUNCHEON
AND BAKED LUNCHEON
LOAVES, BOILED AND
BAKED HAMS.

*Trade Mark Goodyear Rubber Co.

TO HELP YOU CHOOSE THE RIGHT STAINLESS STEEL FOR YOUR EQUIPMENT

and to fabricate it



U-S-S STAINLESS STEEL

SHEETS . STRIP . PLATES . BARS . BILLETS . PIPE . TUBES . WIRE . SPECIAL SECTIONS

AMERICAN STEEL & WIRE COMPANY, Cleveland, Chicago and New York CARNEGIE-ILLINOIS STEEL CORPORATION, Pittsburgh and Chicago COLUMBIA STEEL COMPANY, San Francisco NATIONAL TUBE COMPANY, Pittsburgh TENNESSEE COAL, IRON & RAILROAD COMPANY, Birmingham

United States Steel Supply Company, Chicago, Warehouse Distributors
United States Steel Export Company, New York

You'll spend less money and get better results with Stainless Steel equipment — whether you build it yourself or have it built outside—if you know what to expect from the various grades of Stainless available for application in food plant machinery and appliances.

For it is well to remember that the name "Stainless Steel" covers a number of alloys that vary widely in their resistance to corrosion, whose strength under high temperatures is not the same, that have different hot and cold working properties, and are unlike in their machining characteristics. These steels also vary considerably in cost.

Here is where our engineers and stainless steel specialists fit into the picture. With years of experience in developing, testing and applying U-S-S Stainless Steels of all grades they are usually able to tell you exactly what particular type of Stainless will do the best, most economical job for you and what is the best fabricating practice to ensure success.

For ordinary applications, where no unusual conditions are involved, our new textbook, "Fabrication — U·S·S Stainless and Heat Resisting Steels" can be used as a general guide to steel selection and fabricating procedure. This book, just published, is yours, free for the asking. Send for your copy today by card or letter. It contains the latest, most comprehensive information on this important subject. Both users and makers of Stainless Steel equipment will find it practical and helpful.

LISTEN TO . . . The Theatre Guild on the Air, presented every Sunday evening by United States Sunday American Broadcasting Company, coast-to-coast are work. Consult your newspaper for time and station.

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UNITED STATES STEEL

Norton Expects Above-Average Slaughter for Five Years as Cattle Fall from Present Peak

STATING that with free markets it is easier to make specific predictions as to what will happen in livestock than it was at the American Meat Institute convention this fall, L. J. Norton, act-

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er 23, 1946

L J. NORTON

ing head of the department of agricultural economics, University of Illinois, told the members of the Tanners' Council of America at their annual meeting in Chicago this week that he expected the slaughter of cattle and calves in 1947 to be higher than in 1946 and the slaughter of sheep and lambs to be lower.

"Over the next five years," said Mr. Norton, "I would expect the slaughter of cattle and calves to be above the average of the last 25 years, but to be somewhat less than in 1944 and 1945. By the end of the five-year period, I would expect the cattle slaughter to be considerably lower than it was in 1944 and 1945 if the cattle cycle behaves in normal fashion. Total slaughter, however, may not drop lower than it was in

"The basic facts in the cattle situation in this country are simple:

"Our cattle population is now at the crest of one of the waves characteristic of cattle production in the United States. Since 1880 we have had five such waves, or cycles with crests coming about 1890, 1902, 1918, 1934 and 1944. The crest of each was higher than of the preceding one, except in 1934 when a severe drouth cut short expansion. The normal length of these cycles appears to be about sixteen years. They reflect changes in numbers of cattle other than milk cows, the numbers of which have increased rather steadily along with human population.

1947 Kill to be Heavy

"The present cattle cycle reached a peak in January 1944 at about 82,000,-000 head. Heavy slaughter in 1944 and 1945 reduced the number of cattle in the country by about 2,500,000 head by January 1, 1946. The reduction was in dairy rather than in beef stock. Numbers may have increased slightly in 1946 because of delayed marketing. We have a large herd of cattle in this country. Slaughter is certain to be heavy in 1947 and for the years immediately beyond unless a drouth or some other factor induces a heavy liquidation which drastically reduces the size of the herd.

These figures since 1940 are based annual estimates of the Bureau of Agricultural Economics. With new census data available for 1945 they will be

revised. There have been rumors to the effect that they will be revised upwards.

"This cattle inventory is added to each year by a calf crop. From the 36,700,000 cows in 1941 the calf crop was 31,100,000 head; from 41,400,-000 cows in 1946, it was 34,000,000. The calf crop was about 10 per cent higher in 1946 than in 1941. A gradual decline in the size of the calf crop is likely if we move into the liquidating phase of the present cycle. To the calf crop must be added imports. About 700,000 cattle and calves were imported in 1941 and about 400,000 in 1945. With high prices for cattle in this country, I would anticipate rather high imports provided they are not held out by sanitary restrictions. These will be either Canadian or Mexican cattle.

High Percentage of Calves

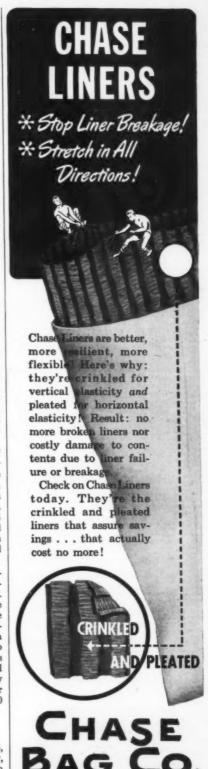
"Since 1941 our total slaughter has risen in relation to our calf crop. Total slaughter of cattle and calves for 1941 is estimated at 25,700,000 or about 83 per cent of the calf crop and at 35,000,-000 in 1945 or 103 per cent of the calf crop. This higher rate of slaughter reflects in part smaller death losses and smaller imports, but more particularly, an increase in slaughter as we began to reduce the size of our herd. I would anticipate that this ratio would be high for the next few years if total cattle numbers decline.

"Our larger cattle herd, larger calf crop, and the higher ratio of slaughter to calf crop caused slaughter to increase as follows: cattle, from 16,400,000 in 1941 to 21,400,000 in 1945; calves, from 9,300,000 in 1941 to 13,400,000 in 1945. In 1945, 68 per cent of the cattle and 54 per cent of the calves were slaughtered in federally-inspected plants. Between 1941 and 1945 this ratio declined slightly, particularly for calves.

"It is difficult to estimate the slaughter in 1946 because of the situation prevailing before ceilings finally came off. Assuming rather heavy slaughter in the last two and one half months of the year, I would estimate it at about 19,-000,000 cattle and 12,500,000 calves, a total of 31,500,000 head compared to 35,000,000 in 1945. If these estimates are reasonably correct, then the total number of cattle on farms next January will be larger than on January 1946, for the total slaughter indicated is 2,500,000 less than the estimated calf crop.

Not Bullish on Prices

"If slaughter was reduced in 1946, then slaughter will be heavy next year, approximately 33,000,000 head for both cattle and calves, I would estimate. A dry year which forces sales or a severe break in prices which leads to heavy marketings would increase this number. A large number of cattle have moved into feeding areas in the last few months. The large supplies of corn



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available for feeding and the lower price of corn will tend to hold these cattle on farms for fairly long periods. Many of them are calves and other lightweight cattle, and it will be nine months to a year before some of them come to market for slaughter. However, farmers are not now bullish on cattle prices and are worried about the possibility of a severe price decline. I expect to see rather heavy and sustained marketings of cattle after the first of the year when some of these cattle will begin to have some finish.

"What the trend in cattle slaughter will be after 1947 will depend entirely on the views of ranchmen and farmers regarding carrying the present large inventory of cattle-around 80,000,000 head. Based on historical tendencies, a reduction in numbers would be likely. As stated above, we have been at the crest of a cycle in cattle numbers since 1944. In the past such periods have been followed by periods of declining numbers; in the 1890s this decline lasted five years, in the 1900s about seven years, and in the 1920s about eight years. When one of these periods of declining numbers sets in, the immediate effect is increase marketings and hence slaughter. But, as it continues, the size of the calf crop is reduced and this leads to reduced slaughter. So the key

question is: Will the usual cyclical decline occur?

"These cycles may reflect physical factors: rainfall, range and pasture conditions, shifts from pasture to grain crops, etc. or they may reflect a mass raction to price relationships. Both these lines of reasoning have been advanced to explain these cycles. Certainly a dry year like 1934 which burned up pastures and ranges forced heavy sales of cattle and interrupted the upward swing in numbers.

"A shift from grain crops to hay and pasture would provide feed for more cattle. In the immediate postwar years we may see some reduction in our ex. panded grain and soybean acreages, particularly in the Corn Belt. Such reduction would operate to sustain the number of cattle. But, price relationships seem to be a more reasonable explanation of the long-time cycle in cattle numbers than physical facts. As numbers rise relative prices of cattle cheapen. This causes a movement out of the business. The resulting increase in marketings further lowers prices and liquidation sets in. This resulting reduction in numbers of cattle tends to make cattle relatively high priced and a movement back into cattle develops. It takes two years and nine months to get a breeding cow from the time her mother was bred.

"Based on history and the present level of cattle prices, I would expect to see a cyclical movement out of cattle over the next few years. However, the decline will not carry the number as low as it was in 1938 and will likely leave us with a total cattle herd in excess of 70,000,000 head or about the number on hand in 1941 when 16,400,000 cattle and 9,300,000 calves were slaughtered. The trend toward conservation farming and the continued growth of the dairy industry will tend to check the decline. If returns from cattle continue in favorable relationship to returns from alternative opportunities, the decline may be quite moderate.

Outlook for Sheep

"What happens to sheep numbers may have some effect on what will happen to cattle numbers. The number of sheep declined from 56,700,000 head at the end of 1941 to a probable 40,900,000 at the end of 1946, a decline of about 28 per cent. This liquidation is usually explained by the shortage and high price of labor. It has occurred both in the range and in the farm flock areas. Sheep require more care and attention than cattle. This decline must have made more pasture available for cattle and played some part in the increase in cattle numbers up to 1944 and in the large cattle herd which has been maintained since then. Should sheep numbers reverse this trend, as is likely when labor becomes more abundant, this might crowd out some cattle.

"This decrease in sheep numbers operated to increase slaughter and the number of pelts until 1943, when 27,

(Continued on page 39.)



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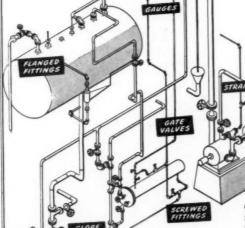
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MARKET SUMMARY

Hogs-Pork-Lamb

HOGS

Chicago hog market this week: All butchers and sows 50c to 75c lower.

	Thurs.	Week ago
Chicago, top	\$24.75	\$25.00
4 day avg	24.55	24.25
Kan. City, top	24.60	24.50
Omaha, top	24.50	24.75
St. Louis, top	24.50	25.00
Corn Belt, top	23.75	23.75
Cincinnati, top	24.75	25.00
Baltimore, top	25.50	25.25
Receipts—20 markets 4 days	460,000	402,000
Slaughter-		
Fed. Insp.*1,	297,000	1,365,000
Cut-out 180-	220-	240-
results220 lb.	240 11	o. 270 lb.
This week +1.13	+1.5	0 +1.03

PORK

Chicago:

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N.Y.

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23, 1946

@46	42	@44
@47	48	@49
@40	38	@393
		_
@31	303	6@323
@35	33	@35
	@47 @40 @31	@47 48 @40 38 @31 303

LAMB

@55

@45

46@52

Loins, 8/12....50 @55

Butts, all wts..36 @45

Chicago, top \$23.00	\$22,25
	4
Kan. City, top 23.00	22.50
0maha, top 22.50	22.00
Dressed lamb prices:	
Chicago, choice41@45	45@48

New York, choice....43@49

Cattle—Beef—Veal

CATTLE

Chicago cattle market this week: Best steers weak; others 75c to \$1 lower. Beef cows 50c to \$1 lower. Bulls steady to 50c lower.

	avg 24.50 25.00 ty, top 30.00 27.00 top 31.00 31.00 s, top 23.00 28.00 ph, top 29.00 26.00 bull top 16.75 16.25 cow top 12.00 11.50 cow top 10.50 10.25 s=-20 markets s 363,000 332,000	
Chicago steer top	\$36.50	\$37.50
4 day avg	24.50	25.00
Kan. City, top	30.00	27.00
Omaha, top	31.00	31.00
St. Louis, top	23.00	28.00
St. Joseph, top	29.00	26.00
Bologna bull top	16.75	16.25
Cutter cow top	12.00	11.50
Canner cow top	10.50	10.25
Receipts-20 markets		
4 days	363,000	332,000
Slaughter-		
Fed. Insp.*	378,000	380,000

BEEF

Steer carcass, good all weights.

Chicago	36.00	@41.00	\$40.0	0@43.0
New York .	35.00	@42.00	36.0	0@43.0
Cutters	18	@20		21
Canners	18	@20		21
Bologna bulls	3,			
Drosgod	9514	@26	9.0	@97

VEAL

Chicago, top	\$25.00	\$25.00
Kan. City, top	18.00	18.00
Omaha, top	16.50	16.50
St. Paul, top	21.00	20.00
St. Louis, top		25.00
Dressed Veal:		
Good, Chicago	34.00	32.00
Good, New York		36.00

*Week ended November 16.

Chicago prices used in compilations unless otherwise specified.

DETAILED INFORMATION INDEX

Hag Cut-Qut 40	Tallows and Greases, 48
Carlet Provisions 44	Vegetable Oils 49
Lard 44	Hides 50
L. C. L. Prices 43	Livestock 54

Hides—Fats—By-Products

HIDES

	Thurs.	Week
Chicago hide market fir	m.	
Native cows	.30	_
Kipskins 7/9	.40	_
Outside Small Pkr. Hides, all weight,		
strs. & cows	.18	_

TALLOW, GREASES, ETC.

New York tallow market firm.

Tien Torn and an and		*
Fancy	22	20@21
Chicago tallow mar	ket firm.	
Prime	21%	19%
Chicago greases str	ong.	
A-white	21%	20
CII D D I		

Chicago By-Produc	ts:	
Dry rend. tank. 1.	95@2.00	2.00
10-11% tankage	10.00	10.00
Blood	10.00	9.00@9.50
Digester tankage		
60%	137.00	137.00
Cottonseed oil,		
Val. & S. E	26 1/2 @ 27	25

LARD

Lard-Cash	32.00ax	36.00n
Loose	29.50ax	33.00
Leaf	33.00ax	34.00ax

INDUSTRY EMPLOYMENT

The U. S. Department of Labor reports that the estimated number of production workers in the slaughtering and meat packing industry dropped to 94,800 during September, 1946, compared with 139,400 in August and 126,500 in September, 1945. The meat industry payroll index for September stood at 118.2 compared with 202.3 in August and 177.6 a year earlier.

Livestock Outlook

(Continued from page 36.)

100,000 head were slaughtered. In 1946 estimated slaughter declined to 22,900,000 head, a decline of nearly one-sixth. It will be well under 20,000,000 for the next two years. The annual disappearance of sheep from other causes than slaughter is fairly high. I assume that some of these show up as pelts. As total numbers have declined, the estimated numbers of such disappearance have also gone down from 8,200,000 head in 1943 to 6,500,000 in 1946.

"When sheep numbers reverse their trend, slaughter will temporarily decline as animals are retained for breeding. It is a reasonable guess that for the next five years slaughter of sheep will average more than 20 per cent under the slaughter for 1941-45 when it averaged 25,000,000 head annually.

"As long as we grow corn in this section of the country, we will produce big crops of hogs. The large corn crop in 1946 insures an increase in the crop of pigs in 1947. Marketings for the current year, October, 1946 to September, 1947, will be somewhat reduced from those of last year because we reduced our fall pig crop on account of the shortage and high price of corn and the ceiling price on hogs.

"However, marketings of hogs will be substantially higher in the year beginning October, 1947. If we have good corn crops I would expect hog slaughter to average close to 80,000,000 head over the next five years. This compares with an average of about 96,000,000 head in the peak war years of 1943 and 1944."

MORE SHORTENING TO BE AVAILABLE IN CANADA

Montreal—Shortening, which has been in tight supply in Canada for months, is expected to improve marked by during the next six weeks, the Wartime Prices and Trade Board said. Manufacturers have been asked to produce on a basis of 100 per cent of their 1941 performance during the months of November, December and January. Previously, only about 71 per cent of 1941 supplies were being produced.

HOGS CUT OUT WITH PLUS MARGINS IN FIRST TEST OF NEW SERIES

(Chicago costs and credits, first three days of week.)

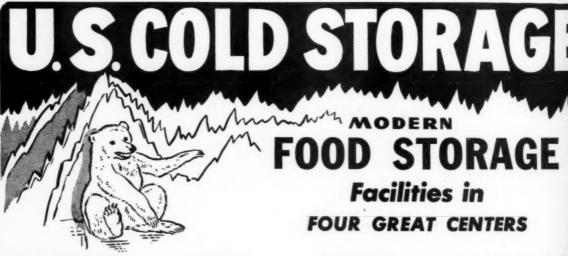
In this issue The National Provisioner is resuming publication of its weekly hog cut-out test, long a feature of the magazine. It was not considered desirable to start publishing the test immediately following the removal of price controls because of the unsettled condition of the wholesale markets.

In this week's test there are plus margins on all weights of butchers with the 220- to 240-lb. hogs showing up most favorably. Pricing is based on DAILY MARKET SERVICE quotations with the customary deductions made to arrive

at approximate realizations. Because these deductions may not fully reflect current costs, and because it has been difficult to adjust the item of handling and overhead in keeping with higher labor expense and sharply expanded marketings, the plus margins shown below may be on the high side.

Packers should remember that this test is worked out for illustrative purposes only. Each firm should figure its own, using actual costs, credits, yields and realizable selling prices.

quotations with the customar						P I	rices.								
		186	0-220 lt		Value		220	0-240 lb		alue		-	240-270	lbs. Va	alue
Regular hams	Pct. live wt. 13.9	Pct. fin. yield 20.0	Price per lb. 43.7	per cwt. alive \$ 6.07	per cwt. fin. yield \$ 8.74	Pet. live wt. 13.8	Pet. fin. yield 19.4	Price per lb. 43.7	per cwt. alive \$ 6.03	per cwt. fin. yield \$ 8.48	Pct. live wt.	Pct. fin. yield	Price per lb.	alive	per cwt, fin. yield
Skinned hams Pienies Boston butts Loins (blade in) Bellies, S. P	5.6 4.2 10.1 11.0	8.1 6.0 14.5 15.8	31.7 39.0 47.2 39.2	1.78 1.64 4.77 4.21	2.57 2.34 6.84	5,5 4.1 9,8 9,5	7.7 5.8 13.8 13.4	31.4 39.0 46.2 38.8	1.73 1.60 4.53 3.69	2.42 2.26 6.38 5.20	12.9 5.3 4.1 9.6 3.9	18.1 7.4 5.7 13.4 5.5	47.7 31.1 35.0 38.6 37.4	6.15 1.65 1.44 3.61 1.45	8.63 2.30 2.00 5.07 2.06
Bellies, D. S. Fat backs . Plates and jowls Raw leaf P. S. lard, rend. wt	2.9	4.2 3.2 18.4	25.1 32.9 30.5	.73 .72 3.90	1.05 1.05	2.1 3.2 3.0 2.2 11.2	3.0 4.5 4.2 3.1 15.8	40.0 29.8 25.1 32.9 30.5	.84 .95 .75 .72 3.42	1.20 1.34 1.05 1.02 4.82	8.6 4.6 3.4 2.2 10.4	12.0 6.4 4.8 3.1 14.5	40.0 30.0 25.1 32.9 30.5	3.44 1.38 .85 .72 3.17	4.80 1.92 1.20 1.02
Spareribs Regular trimmings Feet, tails, neckbones. Offal and miscellaneous.	1.6 3.2 2.0	2.3 4.6 2.9	41.2 33.7 12.3	1.08 1.08 .25	.95 1.55 .36	1.6 3.0 2.0	2.3 4.2 2.8	36.5 33.7 12.3	.58 1.01 .25 1.00	.84 1.42 .34 1.41	1.6 2.9 2.0	2.2 4.1 2.8	30.5 33.7 12.3	.49 .98 .25 1.00	4,42 .07 1.38 .34 1.40
TOTAL YIELD AND VALUE	69.5	100.0		\$26.81	\$38.09	71.0	100.0		\$27.10	\$38.28	71.5	100.0		\$26.58	837.21
				Per cwt. alive				· ew	t.				Per	t.	
Cost of hogs. Condemnation loss Handling and overhead.				\$24.73 .13 .82	Per cwt. fin. vield				13 P 70	er ćwt. fin. vield				13 1 65	Per cwt.
TOTAL COST PER CWT				\$25.68 26.81	\$36.94 38.69			\$25.6 27.	60 10	\$36.05 38.28			\$25. 26.	55	yield \$35.73 87.21
+Cutting margin				1.13	1.75			1.		2.23			1	03	1.48



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8.63 2.30 2.00 5.07 2.96 4.80 1.92 1.20 1.02 4.42 .67 1.38 .34

ATTACABLE OF

ber 23, 1986

WITH an above average slaughter of livestock during the month of October, storage stocks of meats charted a contra-seasonal course, registering an increase so that November stocks were above those of a month earlier. Business during most of the month was conducted with ceilings and regulations removed. However, because of extremely broad consumer demand some classes of meats showed increased totals where ordinarily decreases are witnessed at this time of year.

Storage Holdings

of Meats Increase

From All-Time Low

The most significant change in meats occurred in holdings of cured pork other than D.S. pork, which increased contraseasonally by about 36,000,000 lbs., doubling in volume during October.
Stocks on the opening day of this month totaled 66,733,000 lbs., compared with 33,466,000 lbs. a month earlier and 85,088,000 lbs. a year ago. Frozen pork holdings at only 53,390,000 lbs. were less than a month earlier when the figure was 59,864,000 lbs. The total was also well under that of a year ago.

Beef stocks moved contra-seasonally out of store. On November 1 beef in storage totaled 60,000,000 lbs., compared with 73,000,000 lbs. a month earlier and 177,425,000 lbs. a year ago.

Cold storage holdings of other meat items showed mixed trends during the month. Veal stocks were down compared with a month earlier, but lamb and mutton, sausage and sausage room products, canned meats and canned meat products and edible offal registered slight increases from the total of a month earlier. Lard stocks were down slightly and rendered pork fat showed a slight increase, but the total for the month was a little smaller than the October 1 total.

Occupancy in public warehouses dur-

ing October followed the normal pattern with a two point increase in coolers and a one point drop in freezers. Cooler occupancy, at 80 per cent, was higher than any previous November 1 occu-pancy, except 1944. Freezer occupancy in metropolitan areas also increased, but dropped in the United States as a whole. One-third of the large freezer storage centers of the United States were more than 90 per cent occupied on Novem-

UNITED STATES EXPORTS AND IMPORTS OF MEATS

U. S. imports and exports of meats as reported by the Department of Agriculture.

	Sept., 1946 lbs.	Sept., 1945 Ibs.
EXPORTS (domestic)	100.	Aures.
Beef and veal, fresh		
or frozen	11,357,751	562,663
or cured	72,200	919,233
Pork-		
Fresh or frozen Wiltshire and Cumber-	646,455	36,379
Hams and shoulders,		***
cured	263,610	149,377
Other perk, pickled or		78,080
salted	4,672,088	904,781
Mutton and lamb	35,858	23,515
Sausage, including canned, and sausage ingredients.	2,445,147	246,284
Canned meats-		
Beef	8,260,701	79,091
Pork	7,127,829	143,224
Tushonka	3,491,998	3,367,171
Other canned meats1	9,104,736	394,267
Other meats, fresh, frozen, or cured—		
Kidneys, livers, and other	27,005	16,935
Lard, including neutral	11,678,799	32,647,066
Tallow, edible	258,955	
Tallow, inedible	168,170	436,122
Grease and lard stearin	10,904	29,370
IMPORTS—		
Beef, fresh or frozen	168,439	40,045
Veal, fresh or frozen Beef and veal, pickled or	1,395	438
cured	184,090	288,253
Pork, fresh or frozen	18,640	16
Hams, shoulders and bacon	39,421	719,868
Pork, other pickled or salted	6,335	17,880
Mutton and lamb	220	30
Canned beef	1,396,012	15,283,848
Tallow, inedible	000	59,140
¹ Includes many items which amounts of meat.	ch consist	of varying

U. S. COLD STORAGE STOCKS ON NOVEMBER 1

Nov. 1946	l, Oct. 1, 1946	Nov. 1, 1945	Nov. 1, 5-yr. av. 1941-45
DEEL	Thousan	ds of pounds	
Frozen	1 70,777 8 2,078 9 72,855	164,833 12,592 177,425	116,631 12,554 129,185
PORK		-	*
Frozen	4 6,529	68,611 14,329 85,088	86,191 56,995 132,212
Total pork	7 99,859	168,028	275,398
OTHER MEATS AND MEAT PRODUCTS			
Sausage and sausage room products 6,85	1 8,844 6 6,196 4 12,805 4 21,631	22,918 13,066 10,382 20,910 26,950	15,367
Total other meats & meat products 61,38		94,226	76,534
TOTAL ALL MEATS1251,80	00 228,101	439,679	481,117
LARD AND RENDERED PORK FAT			
Lard 26,0 Rendered pork fat 1,50 Total 27,53	1 702	49,707 1,207 50,914	112,22
HIDES & PELTS. 49,53 Current figures not entirely comparable with 5-		85,142	**

THE QUALITY TRADE MARK



For Grinder Plates and Knives that Cost Less to Use

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES are everlasting plates guaranteed for five years

against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES **C-D SUPERIOR KNIVES**

B. & K. KNIVES all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cut-ter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY MFRS. SALES CO.

Chas. W. Diockmann 2021 Grace St., CHICAGO 18, ILL.

Chicago	CHESANINO	POUFFALO	BOSTON
SOUR CON	acrear pain	/	earr
Out Alatu	MLEOD CACINI	CAUDCHED	Co.
OW. UHIO NAIU	KAD VASIN	PAMPONAPI	YCO.
Locializa	ngin SEWED	CASINGS	A NEW YORK
pecializa	H WILSON ST. Pho	OCIO SATTSBURGH	
9	July -	ne 2910	- ANILADELANIA
AND/AND/OL/S	NEWARK, OHIO		BALTIMORE
ST. LOUIS	concumen /		
CATERING TO	CENTRALLY LOCATE	* ARCHMOND	PROMPT SERVICE
SMALL LOT CUSTOM SEWING IF YOU ARE	IN NEED OF SEWED CA	GOOD YIELDS . R	EASONABLE PRICES

LET'S GET TOGETHER IF YOU'VE GOT THE CANNED MEATS WE'VE GOT THE MARKET

As reputable wholesale jobbers in canned meats, we're anxious to increase our sales volume. We handle leading products of many leading packersand we've a ready market for yours,

What can you offer us in canned meats? No quantity is too small or too large we'll buy a CASE or a CARLOAD.

Write or wire IMMEDIATELY.

MARTIN PACKING COMPANY

NEWARK, 3, N.J.

Better Check Your SALT!

NO KNOW Are you using the right grade? Are you using the right grain? Are you using the right amount?

• If your salt doesn't meet your needs 100%, we'll gladly give you expert advice based on your individual requirements. No obligation. Just write the Director, Technical Service Dept. IY-8.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.



STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

Inquiries Invited

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. . Chicago Office, 332 S. Michigan Ave.

Pockinghouse Equipment built by ST. JOHN . TABLES . TRUCKS . TROLLEYS . GAMBRELS . HAND TOOLS . SPECIALTE



NOW, No. 50 SAUSAGE TRUCK with the

New "NEOPRENE" WHEEL!

The No. 50 Sausage Truck has been one of our most popular items. These trucks will be in even greater demand now that they are available with the new DuPont Neoprene wheel which eliminates the separation of the tread due to the corrosion of the core which is a serious problem with old style rubber-tired metal wheels. These are complete with roller bearing grease-retaining washer, plated hub caps and compagnitions.

DESCRIPTIVE CIRCULAR NI6 ON REQUEST

E. G. JAMES COMPANY Order thru:



316 S. LaSalle Street Chicago 4, Illinois

HAR rison 9066

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS CARCASS BEEF

 Commercial native steers—
 306/34

 All weights
 306/34

 Cow, commercial
 276/31

 Cow, canner and cutter
 216/25

 Hodquarters, choice
 52/36/38

 Forequarters, choice
 40/24/36

 Cow, hindquarter, comm
 34/24/36

 Cow, forequarter, comm
 30/232

ADELANIA

RVICE

PRICES

ll gladly require-

echnical

air, Mich.

ESS

Boilers in this Life-time ical cost. vited

LTION

CIALTIES

9066

23, 1946

BEEF CUTS
steer loin, choice 8061 85
Steer loin, good
Steer loin, commercial
Steer round, choice
Steer round, good
Steer rib, choice
Steer rib, good
Steer rib, commercial30@35
Steer rib, utility
Steer sirloin, choice
Steer, sirloin, good
Steer sirloin, commercial
Steer chuck, choice
Steer chuck, good
Steer chuck, commercial 30@34
Steer brisket, choice
Steer brisket, good
Steer back, choice
Steer back, good
Fore shanks
Hind shanks
Beef tenderloins1.20@1.35
Steer plates

REEF PRODUCTS

Brains	6 12
Hearts19	@20
Tongues, fresh or froz 35	@36
Tongues, can., fresh or	
from	@ 33
Tripe, scalded10	@11
Tripe, cooked	@131/
Kidneys	@20
Livers, selected40	@41
Cheek meat20	@21
Lips	@12
Lungs	6
Melta	6

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham,	8	1	18										.45@48
Reg. pork loins.													
and. 12 lbs	٠.												476049
Picnics													31@39
Skinned shldrs.,													
Spareribs, under	7	5	M	18	٠	٠		۰			٠		. 100241
Boston butts, 3	12	4	n	M									.406:41
Boneless butts,	e.		t.										.60@62
Neck bones								_				ï	.12@14
Pigs' feet, from	t.					ì							.10@12
Kidneys							Ī				0	Ī	186120
Livers													22@25
Brains													
Ears					•	*	۰	۰	۰	۰	۰	•	11614
Smouta, lean in					0			a	۰	0		٠	. 13%214

Rog nack telm (50cf. fort)

meg. perk trim (50% lat)33ez3;
Sp. lean pork trim, 85% 42@43
Ex. lean pork trim, 95% 47@50
Pork cheek meat
Boneless bull meat
Boneless chucks
Saank meat
Beef trimmings
Dressed canners 21
Dressed cutter cows 2:
Dressed bologna bulls 25
Pork tongues
Carlot basis, Chgo., loose basis.

VEAL-HIDE ON

Good c	arcass .											.326	32
Comme	rcial en	rea	944					٠				.2460	2:
unity												.20@	21
		C	a	E	E	,							
		_		-	•								
Choice,	225 to 3	300	1	b	H.			×		*	. ,	.31@	32
Good,	225 lbs.	do	W	n								.28@	30
Comme	rcial			è				0	۰			.25@	26
				_	_	_							

LAMBS

Choice Good to	Inmi	96		0	0	۰	0			0	0	۰	۰	0	۰		٠	.40@4
Good la	moin!	1	= 4	:	0			0	0	0	0		0	٠	0	۰		.38@4
Comme	CCHILL	13	III	U	Ne			4	0	0	0	0		0	٠	,		.35@3
Utility	***		* 1		*	*	×	×	*	×		×	×	×	×	×	*	.2362
		1	M	ı	r	۲	-	r	•	•	B	a						

Good and choice.	 		 				166	1	17
Commercial	 		 				146	Œ.	18
COST							100	55.	45

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:

2 in. 1.50@1.75
Middle, select, wide, 2@2½ in. 1.60@1.75
Middles, select, extra, 2%@2½ in. 1.80@2.00
Middles, select, extra, 2.5 in. & up. 2.00@2.15
ried or suited bladders

Narrow mediums, 29@32 mm. 3,00@3,25 Medium, 32@35 mm. 2,80@2,90 Spe. medium, 35@35 mm. 2,65@2,75 Wide, 33@43 mm. 2,45@2,50 Extra wide, 43 mm. 2,45@2,50 Export bungs 30 @32 Large prime bungs 18 @22 Medium prime bungs. 11 @22 Middles, per set 28 @30

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hse)	
in 425-lb. bbls., del	
Saltpeter, n. ton, f.o.b. N. Y.: Dbl. refined gran	
Small crystals	10.00
Medium crystals	
Large crystals	
Pure rfd., gran. nitrate of soda. Pure rfd. powdered nitrate of	4.00
sodaun	hoton
Salt, in min. car of 80,000 lbs.	
only, f.o.b. Chgo., per ton:	
Granulated, kiln dried	
Medium, kiln dried	
Rock, bulk, 40 ton cars	8.80
Raw, 96 basis, f.o.b.	
New Orleans	5,20
Standard gran., f.o.b. refiners	
(2%)	
Packers' curing sugar, 250 lb.	
bags, f.o.b. Reserve, La.,	
less 2%	5.15
Dextrose, in car lots, per cwt.,	
(cotton)	4.80
in paper bags	
- Luker augustion	2000

SPICES

(Basis	Chgo.,	orlg.	bbls.,	bags,	bales.	
			W	hole	Ground	

	as more	around
Allspice, prime	. 28	31
Resifted	. 29	32
Chili powder		50
Cloves, Zanzibar	. 20	23
Ginger, Jam., unbl		27 24
Cochin	. 20	24
Mace, fcy. Banda		**
East Indies		51
West Indies		1.60
Mustard flour, fcy		26
No. 1	۰	92 90
West India Nutmeg		90
Paprika, Spanish	0	55
Pepper, Cayenne	0	75
Red No. 1		75
Pepper, Packers	0	85

SEEDS AND HERBS

	w	hole	round Saus.
Caraway seed		23	 38
Cominos seed		50	55
Mustard sd., fcy. ye		10	
American		19	
Marjoram, Chilean .		20	25
Oregano		18	21

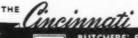
HASH and WASH

for best results



For complete and even disintegration of offal in the cooker and elimination of all foreign, detrimental substances, hash and wash with "BOSS" equipment. Sizes and styles to fit any layout. Wide range of capacities. Write for literature containing illustrations and specifications.

"BUY BOSS" FOR BEST OF SATISFACTORY SERVICE



BUTCHERS' SUPPLY COMPANY

Equipment to the Mest and Rendering Industrial Social I. # BOX D. ELMWOOD PLACE STATION, CINCINNATI 16, 0010. U. S. A.



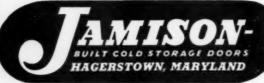


JAMISON
STANDARD
TRACK DOOR
equipped with
ADJUSTOFLEX
TRACK PORT
OPERATOR and
COMPENSATOR



This operator is the ultimate in flexibility—positively coordinated operation of entrance door and track port with no strain on the operating mechanism.

Ask for Bulletin 250



BRANCHES IN PRINCIPAL CITIES

CHICAGO PROVISION MARKETS

After opening the week a little easier on some product, the carlot market for green and cured pork steadied. At midweek green skinned hams were down about ½c from the level of the preceding Friday, while green picnics showed a ½ @ %c decline. Bellies were fully steady with scant offerings and fair interest. Fat backs were weak and rather rangy with the decline in lard; at midweek backs were down 1½ @ 2c compared with the preceding Friday.

Lard was soft under the pressure of liberal offerings, particularly for later shipment. Prime steam sold at 30c at midweek with later offerings at 29½c. Refined lard in boxes and tierces sold at 32c for immediate and 31½c and 31c for first and last halves of December, respectively.

Fresh pork cuts eased off as the hog kill continued heavy and at midweek 8/10 loins were down to 48c; butts, 39½c; skinned shoulders, 32½c; regular trimmings were steady at 34c.

From The National Provisioner Daily Market Service

CARLOT TRADING LOSE BASIS 4-6 31 31 31 31 32 33 31 31	CASE	LKICES	,		Detaub	
CARLOT TRADING LOSE BASIS 4-6 31 31 31 31 32 33 31 31				Fresh	or Frozen	8.P.
### THURSDAY, NOVEMBER 21, 1946 10-12 30 3 3 3 3 3 3 3 3	F.O.B. CHICA	GO OR CHI		6- 8 8-10	31 31	32 % 32 % 32 %
### REGULAR HAMS Fresh or Frozen S.P. BELLIES	THURSDAY, N	OVEMBER 2	21, 1946			32 % 32 %
8-10	REGU	LAR HAMS				
10-12	Fresh	or Frozen	8.P.	BE	LLIES	
10-12				Fresh	or Frozen	Curei
12-14 441	10-12			Under 8	39@40	
BOILING HAMS	12-14					45
BOILING HAMS	14-10	44n	4on			48
Fresh of Frozen S.P. 20-22 34@35 38 18-20 44n D.8. BELLIES 18-20	BOIL	NG HAMS		16-20	36@37	46
18-20			8.P.	20-22	34@35	36a
SKINNED HAMS	18-20	43n	44n	D.8.	BELLIES	
Fresh or Frozen S.P. 20-25 39464						Clear
10-12	-					39@40
10-12	Fr					39@40
12-14		471/2@48			********	
11-10					********	
10-18						
20-22				10-00		09.65.80
22-24 41 42n FAT BACKS 41 42n						
24-26 39@40 41n Green or Frozen Curel 25-30 36@37 38n 6-8 29 30½63 25-up 35 37n 8-10 29 30½63 OTHER D.S. MEATS 10-12 29 30½63 Fresh or Frozen Cured 12-14 29 30½63 30%63 29 30½63 20 30½63 20				FAT	BACKS	
25-39 36@37 38n 6-8 29 30\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\				~		_
25-up 35 37n 8-10 29 30\footnote{0.50} OTHER D.S. MEATS 10-12 29 30\footnote{0.50} Fresh or Frozen Cured 14-16 29 30\footnote{0.50} 12-14 29 30\footnote{0.50} 25 30\footnote{0.50} 12-14 29 300.50				Green	or Frozen	Cured
OTHER D.S. MEATS 10-12 20 301/463 Fresh or Frozen Cured 12-14 29 301/463				6-8	29	304-631
OTHER D.S. MEATS 10-12 29 30\(\frac{1}{6}\)63 Fresh or Frozen Cured 12-14 29 30\(\frac{1}{6}\)63 14-16 29 30\(\frac{1}{6}\)63	20-up	60	3411	8-10	29	301/4 @31
Fresh or Frozen Cured 14-16 29 30% 63	OTHER	D.S. MEAT	В		29 :	301/4 @ 31
	Fres	n or Frozen	Cured			
Regular plates 29m 30m 16-18 90 31 63	Regular plates	29n	30n	16-18		31 631
	Jowl butts					

FUTURE PRICES

CASH PRICES

MC	NDAY,	NOV.	18, 19	46
LARD	Open	High	Low	Close
July			**	22.50b
Sept		* *		22.50ax
No sale	PB.			
Open is	nterest:	July 1	16; Sept	t. 7.
-		***		

TUESDAY, NOV. 19, 1946

LARD July22.50 Sept22.00	22.05	22.00	$\frac{22.50}{22.05}$
Sales: July 4;			
Open interest:	July	20: Sept	. 8.

WEDNESDAY, NOV. 20, 1946 LARD

July		0.0	0 0		22.50b	
Sept		0.0	0.0	0.0	22.05b	
Sales	: Ju	ly 2;	Sept. 2	1.		
Open	inte	erest:	July 3	1; Sept	t. 9.	
T	HUB	SDAT	, NOV	. 21, 1	946	

July22.50			22.50
Sept			22.051
Sales: July 1.			
0	* * *	** *	-

FRIDAY, NOV. 22, 1946

LARD
July .22.47½@50 22.50 22.47½ 22.50t
Sept. 22.22½ 22.25 22.22½ 22.51
Sales: 12 lots.
Open interest: July, 32; Sept., 9.

WEEK'S LARD PRICES

PICNTOS

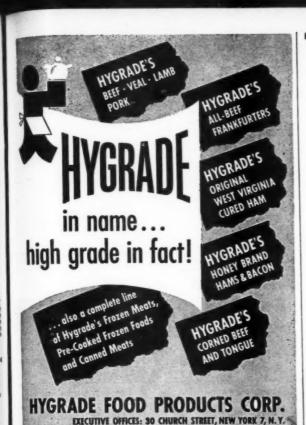
Prices of prime steam lard this week:

	P.S. Lard Tierces		Raw Loaf
Nov.	1834.00n	31.50ax	34.60ax
Nov.	1933.00n	30.50ax	33.00m
Nov.	2032.00ax	29.50ax	33.00ax
Nov	21 32 00ex	90 50nv	33 Max

Packers' Wholesale Prices

Fackers wholesale Pri	LES
Refined lard tierces, f.o.b. Chicago C. L34	622
Kettle rend., tierces, f.o.b. Chicago C. L343	
Leaf, kettle rend., tierces, f.o.b. Chicago C. L343	468
Neutral, tierces, f.o.b. Chicago C. L35	
Standard shortening, tierces	32
Hydrogenated shortening, tierces	28%

Watch the Classified Advertisement page for hargains in equipment and for employment opportunities.



Better Seasonings Make Better sausage

use

Angeline Brand

manufactured by

H. Schlesinger

631-633 Towne Avenue Los Angeles 21, California

Samples on Request

Clean Without Climbing Smoke-House Walls!

This scientific, Oakite-fast cleaning method makes it unnecessary to wield brushes on smoke-house walls! Ask your nearby Oakite Technical Service Representative to demonstrate the thorough Oakite flow-on method for re-moving all wall deposits. It's easy, rapid: Surfaces are

first wetted with hot solution of Oakite Composition No. 24, allowed to soak, then given a high-pressure rinse with hot water. No scrub, no brush required! Our Representative will show you simple pump-motor, drumhose connections for the installation.

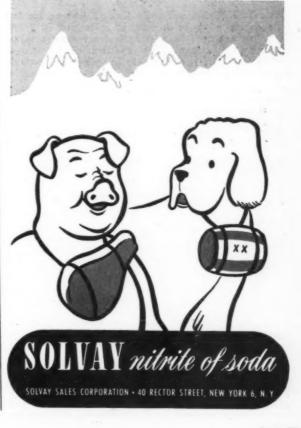
Write TODAY for NEW Oakite Meat-Packer's Digest containing 77 low cost cleaning techniques to help speed your maintenance work. Oakite technical data, demonstrations are free for the asking.

ASK US ABOUT CLEANING Hog Dehairers Conveyors **Cutting Tables** Cuttors, Grinders Smoke-House Drip Pans All Types of Trolleys **Gambrel Sticks**

.

OAKITE PRODUCTS, INC., 20 A Thomes St., NEW YORK 6, N. Y. Technical Service Representatives in Principal Cities of the U. S. and Canada

TESpecialized



Classified Adge for herment and for

portunities. nber 23, 194

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Tvice

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E8

Cured 30¼@31 30¼@31 30¼@31 30¼@31 30¼@31

PRICES e steam lard

.S. Lard Raw Loose Lesf 31.50ax 34.00ax 30.50ax 33.00a 29.50ax 33.00ax 29.50ax 33.00ax

esale Prices

f.o.b. 34 @35 f.o.b. 34%@35 erces, 34%@35 b. 35 @35

.....35 @35%

ning.

Básco TEX PLASTIC APRONS!

Costs only 1 cent

20 MILL PLASTIC



WHITE-4 Mill Plastic

Amazing Strength

10 Times Stronger Than Cloth. Won't Tear!

Positive Protection Against WATER - OIL ACIDS - ALKALIES

Basco-TEX Genuine Plastic Coated Aprons are the outstanding advance in protective clothing in years. They do not need laundering but are merely wiped off with a damp cloth. They save their small cost over and over again. They are light in weight and provide the utmost in wearing comfort.

PRICES — SIZES — COLORS | III Plastic | BLACK — 12 Mill Plastic

1 2/ X 30 30.02 per GOL.	2/ X 30
30 x 36 7.53 per dox.	30 x 36 11.15 per doz.
30 x 36	36 x 40 14,25 per dox.
30 x 40 1.30 per doz.	
36 x 44 8.85 per dox,	36 x 44 15.80 per doz.
Full Length Sleeves	
\$6.00 per dezen pair	
***************************************	Heavy Double -
BLACK or WHITE-	BLACK-Heavy Double -
BLACK OF WHITE-	27 x 36\$12.90 per doz.
8 Mill Plastic	2/ x 35 \$12.30 per doz.
	30 x 36 14.00 per doz.
27 x 36\$ 9.00 per dox.	36 x 40 18.33 per dox.
30 x 36 9.75 per dox.	36 x 44 20.50 per dox.
36 x 40 11,15 per doz.	Full Length Sleeves
36 x 44 13.65 per doz.	Full Length Sleeves
	\$12.90 per dozen pair
Full Length Sleeves	Leggings, Hip Length
\$10.65 per dozen pair	\$23,50 per dozen pair
Leggings, Hip Length	\$20.00 per dezen pan
\$13.10 per dozen pair	
\$13.10 per dozen pair	
	BLACK or WHITE-
MAROON-Coated Neoprene	DEACH OF WHITE
MAROUN—Ceated Neoprene	Extra Heavy 20 Mill Plastic
27 x 36\$1 2.90 per dox.	27 x 36\$14.20 per doz.
30 x 36 14,00 per dox.	30 x 36 15,50 per doz.
36 x 40 18.33 per dox.	36 x 40 20.15 per doz.
1 35 X 40 10.33 per dox.	1 30 k 40 kolio per doki

CONSULT US FOR shower curtains, partitions, covers, bags and other items of plastic coated and standard textiles.

ALL PRICES F.O.B. CHICAGO Minimum order 1 dozen

Free Sample Swatch on Request

ASSOCIATED BAG & APRON CO

222 W. Ontario St., Chicago 10, III. . Phone SUP erior 5809

WESTERN DRESSED MEATS

NEW YORK

TUESDAY, NOVEMBER 19, 1946

FRESH BEEF-STEER AND HEIFER:	Utility: 50-170 lbs 29.00-21.0
Choice:	170-275 lbs. 20.00-24.00 Cull, all wts. None
400-500 lbs. \$44.00-48.00 500-600 lbs. 45.00-48.00 600-700 lbs. 45.00-49.00 700-800 lbs. 45.00-50.00	FRESH LAMB & MUTTON: LAMB:
Good:	Choice:
400-500 lbs, 38.00-43.00 500-000 lbs, 39.00-44.00 600-700 lbs, 40.00-44.00 700-800 lbs, 40.00-44.00	30-40 lbs
Commercial:	Good:
400-600 lbs,	30-40 lbs
Utility: 400-600 lbs	50-60 lbs
COW:	
Commercial, all wts. 28.00-34.00 Utility, all wts. 24.00-26.00 Cutter, all wts. None Canner, all wts. None	MUTTON, 70 lbs. Dn.: Good 18,00-21,00 Commercial 16,00-19,00 Utility 14.00-18,00
	FRESH PORK CUTS: Loins No. 1
FRESH VEAL, Carcass Basis1:	(BLADELESS INCL.):
Choice: 50-170 lbs	8-10 lbs. 52.00-55.0 10-12 lbs. 52.00-55.0 12-15 lbs. 50.00-35.0 16-22 lbs. 45.00-45.0
Good:	Shoulders, Skinned, N. Y. Style:
50-170 lbs	8-12 lbs 36.00-38.00
Commercial:	Butts, Boston Style:
50-170 lbs 24.00-28.00	4- 8 Ibs 40.00-45.00
170-275 lbs	¹ Quotations based on skin aff.

RESSED BEEF CARCASSES

	-		200	4	80	95	١.		
Э.	native	, be	avy	r.					.50@54
е,	native	, lis	tht.						.47@50
e	rcial .						 		.41@45
	eifer,	cho	ice.						.46@50

BEEF CUTS

Choice Choice Comm

									City
No. 1	ribs								 65@75
No. 2	ribs								 50@60
No. 1	loins.								 85@90
No. 2	loins.								 75@80
No. 1	hinds	and	rit	16					 60@64
No. 2	hinds	and	rit	18				 	 48@52
No. 1	round	ls							 54@56
No. 2	round	ls							 50@52
No. 1	chuck	es						 	 42@45
									38@40
No. 3	chuck	S							
Rolls.	reg.	4606	Ibe	ı.	8	v	 Ċ		
Rolls,	reg.	6@8	lb	ä.	8	v			
Tende	rloins	. ste	ers						
Tende	rloins	. cov	FR .						
Tende	rloins	. bu	lls						
Should	ler cle	ods .							

FANCY MEATS

Tongues, cor	ne	e	₫						٠		ė.		٨	*		+	
Veal breads.	u	E	d	e	r	6	ì	0	Œ.				×				
6 to 12 oz																	
12 oz. up								,		۰							
Beef kidneys											۰						
Lamb fries .																	
Beef livers .																	
Over % lbs	er		3	i	1	b	18					,					

RESH PORK CUTS

FRESH FURN CUIS	
Wester	8
Pork loins, fresh, 12 lbs. da Shoulders, regular	ŝ
Butts, regular 3/8 lbs	ë
Hams, skinned fresh, under 14 lbs.	
Picnics, fresh, bone in	
Pork trimmings, ex. lean	
Spareribs, medium	ŧ
Pork loins, fr., 10/12 lbs	5
Hams, regular, under 14 lbs	ä
Hams, sknd., under 14 lbs4?	
Picnics, bone in	ļ
Pork trim, ex. lean	
Pork trim, regular	
Spareribs, medium44@ Boston butts, 3/8 lbs	ă
Bellies, sq. cut, seedless, 8/12	1

DRESSED HOGS

Hogs,	gé	l. &	ch.		1	bi	đ		ŧ	N	n,	,	H		fat	h	ŧ.
Nov	. 2	0 un	der	Ī	Ð	0	1	n	'n	ı.			.1	18	5.50	1-3	8.1
81	to	99	lbs											3	5.50	1-8	8.1
100	to	119	1ba											3	5.56	1-8	8.
120	to	136	Ibs		Ü		0	_	0		Ü			33	5.50	1-3	ā.
		153															
154	to	171	lba	Ī	-		Ů	Ť	Ť					3	5.50	1-3	â)
170	4-	100	2300	•	^	*	*	^	•		•	•	•	9	E EZ		äi

DANISH HOG NUMBERS

The total number of hogs in Denmark on October 5 is reported at 1,876,000 head, compared with 1,798,000 on the same date last year. Weaned pigs and slaughter hogs account for much of the increase. The proportion of these weighing more than 132 lbs. is much greater than in recent months. The number of suckling pigs was 419,000 head, showing a seasonal increase because of fall farrowings. This is the same as in the first months of the spring pig crop.

CALIF. SLAUGHTER

State-inspected kill of livestock for October, 1946:

																					No.
Cattle						0								0			0				.35,341
Calves	۰	۰	٠	0	۰			0	0		0	0	0	0	0		0		0	0	.25,600
Hogs				0			۰		0	0	0	0	0	D	٥	0	0	0		۰	, 12,000
Sheep		0		a		0				0			0	۰		0	0		*		.27,612

Production for the month:

				Lis.
Sausage				.1,639,00
Lard an	d substit	utes.		. 111,30
Total Plants ber 31, approve	under s 1946, 190 d munici 1946, 132	tate). Pla	inspec	13,265,017 tion Octo- nder state

Meat has what it takes!

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ma, 8/12...4

JGHTER kill of live , 1946:

the month:

it takes!

Hogs

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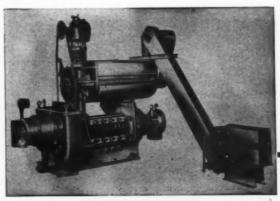
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BY-PRODUCTS—FATS—O

TALLOWS AND GREASES

TALLOWS AND GREASES. - The markets displayed a very firm undertone early this week and larger buyers advanced prices on all grades by 2c per lb. Buying activity was broad during the opening days and it was estimated that upwards of 400 tanks of product were moved before the trade quieted down. One of the larger buyers withdrew from the market and other large soapers were interested in the better grades of product and only for November and December shipment, whereas January shipment was accepted earlier in the week. The early activity has just about cleaned up offerings of larger producers for some time to come, trade members report. The coal strike will affect the demand for both tallows and greases if the caustic soda and alkalis flow is shut off. Meanwhile, most plants are working at or near capacity and it is predicted that the tight soap situation may be relieved in the very near

Late in the week quotations on tallow included fancy at 21%c; prime or extra, 21%c; special, 21%c; No. 1, 21%c; No. 3, 21%c, and No. 2 at 19%c to 20c. Grease quotations included choice white at 22c; A-white, 21%c; B-white, 21%c; yellow, 21%c; house, 21%c, and brown 191/2c to 191/4c. The movement of edible tallow has been moderate to light and the market had a weaker undertone with sales reported in a range of 23c to 24c.

NEATSFOOT OIL .- Production is reported to be light in all quarters and no quotations have been set. Demand appears to be only moderate and no urgent orders have been uncovered.

OLEO OIL .- The supply situation is still rather tight in this market and the little product available is strongly held. Quotations in the midwest are

lacking although extra was quoted in the East at 39c.

GREASE OIL.—Action has been very thin in the grease oil market with most producers well sold up. Quotations are showing little change although reported to be very firm. No. 1 oil is 27c; prime burning, 29c; acidless tallow oil 27c, and neatsfoot stock 31c. These quotations are for drum lots.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium, sulphate, bulk, per ton, f.o.b production point	\$30.00
Blood, dried 16% per unit of ammonia	10.50
Unground fish scrap, dried, 00% protein nominal f.o.b. Fish Factory, per unit	2.00
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf portsin 200-lb bagsin 100-lb bags	37.90
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulkno	mina
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia	
Phosphates	
Bone meal, steam, 3 and 50 bags,	*** O

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	55.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works.	75.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.70

Dry Rendered Tankage

45/50% protein, unground, \$1.90 per unit of protein,

EASTERN FERTILIZER MARKETS

New York, Nov. 20, 1946

AND OILS

The local blood market was cleaned up at \$10.50 per unit f.o.b. New York. Wet rendered tankage continued to sell at \$9.75 f.o.b. New York with the demand good. Dry rendered tankage sold between \$1.90 and \$2 with last sales at \$1.90. Very little material was offered

BY-PRODUCTS MARKETS

Blood

					L'uit Ammonia
Unground,	loose	****	 	 	.\$9.00@9.M

Digester	Feed	Tankage	Materials
Unground, per Liquid stick, to	nnit ni nk car	nmonin	4.00@ 8.00

Packinghouse Feeds

												Carlota,
60%	digester	tankage,	bulk.									. \$137.00
55%	digester	tankage,	bulk.						۰	۰		. 117.7
50%	digester	tankage,	bulk.				٠	0	0			. 113.5
		one meal										
Spec	ial steam	n bone-me	eni im	- lb	0.5	m.						90.0

Bone Meal (Fertilizer Grades)

				Per to	1
Steam, Steam,	ground, ground,	3 2	æ	50\$50.00@0 2650.00@0	0.00

Fertilizer Materials

High g	-ada	tan!	rage.	gron	nd		Per tea
10@1	1%	amn	nonia				7.00 Nem.
							55.00@00.00 9.00@ 9.00

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																									Per unit Proteis
Cake																									
Evneller																									

Gelatine and Glue Stocks

	Per ewi.
Calf trimmings (limed)	. Non.
Hide trimmings (green salted)	
Sinews and pizzles (green, salted)	. Non.
	Per tos
Cattle jaws, skulls and knuckles	\$75.00
Pig skin scraps and trim, per lb	

	Bo)11	le	s	8	21	n	c	l	1	ŀ	I	٥	C	d	
																Per tea
Round, shins.	hear	ry														 .\$115.00@120.00
	ligh	t														 . 100.00@110.00
Flat shins, he	avy							۰		0						 . 100.00@110.00
													0		0	. 95.00@100.00
Blades, butto																
thighs			0											0	0	. 105.00@110.00
																. 85.00@ 90.00
lunk bones .													۰			 . 30.00

Animal	1	ŀ	I	a	iı						
Winter coil dried, per to											
Summer coil dried, per to											Non.
Winter processed, black, I	b.			,		 0	 		0	0	
Cattle switches											Non.
Winter processed gray I	h										Kam

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CHESTNUT 9630

VEGETABLE OILS

The undertone of the vegetable oils markets appeared to be very firm all week although volume of business was somewhat lighter. Whereas most of the buying in the past has been for nearby delivery more sales were reported this week for delivery after the first of the year and there was less inclination to discount for the later dates. However, there continues to be some urgent demand for immediate delivery and a moderate volume of business was reported on that basis.

RETS

Unit

.. \$9.00@9.N

4.00@ LO

Carlota, per ton

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ades)

Per ten

Per tan

7.00 No

53.00@00.00 9.00@ 9.00

> Per unit Protein

Per cwt.

Per ton

Per ton 115.00@120.00 100.00@110.00 100.00@110.00

105.00@110.00 85.00@ 90.00

23, 1946

SOYBEAN OIL. — The soybean oil market strengthened as the week moved on and a fair volume of business was reported. Most of the buying was for nearby delivery at 24 to 24½c while bids were slightly under the inside figure for shipment after the first of the year. The soybean crop for this year was reported to be slightly larger than for a year earlier and was up sharply when compared with the ten-year average.

PEANUT OIL.—A fair movement of peanut oil was reported this week and the market was strong with late sales at 27½c to 28c in the southeast. Crushings are reported to be only moderate.

OLIVE OIL.—A few sellers in the New York olive oil market were willing to shade to \$9 per gallon, but asking price in general averaged as high as \$10 per gallon. There were some reports that oil was available at \$8.75, but no sales reported. Offerings are limited and coming mostly from re-sellers, with main activity in the market centering in the smaller packaging trades where demand is very broad.

COTTONSEED OIL .- Broad buying

orders boosted the price of cottonseed oil this week with late trading on a 26½c basis in Texas, Valley and Oklahoma. Margarine producers have been big buyers and at the close of the week were still in the market for product for nearby delivery dates. Spot trading in New York is light. The futures market has been dull with no great changes in quotations.

OLEOMARGARINE

 White domestic, vegetable
 35

 White animal fat
 42

 Water churned pastry
 33

 Milk churned pastry
 34

VEGETABLE OILS

	Cotton- seed	Boy- bean
White, deodorized, summer oil.		
in tank cars, del'd Chicago	30	34
Yellow, deodorized salad or winter-		
ized oil, in tank cars, del'd Chica;	go.371/4	8614
Raw soap stocks:	-	
Cents per lb. del'd in tank cars.		
Cottonsced foots, basis 50% T.F.A.		
Midwest and West Coast	914	del'd
East		
Corn foots, basis 50% T.F.A.	73	acs a
Midwest	02/	4-114
Black	0.07	der d
East		del a
Soybean foots, basis 50% T.F.A.		
Midwest and West Coast		
East	81/2	del'd
Soybean oil, in tanks, f.o.b.		
mills, Midwest	240	Nov.
Corn oil, in tanks, f.o.b. mills		

Manufacturer to jobber prices, f.o.b.

SOY OIL FUTURES TRADE

The New York Produce Exchange will inaugurate trading in bleachable refined soybean oil Monday, November 25. The trading hours on weekdays will be from 10 a. m. until 2:30 p. m. and on Saturdays, 10 a. m. until 11:30 a.m. The contract unit will be 60,000 lbs. Trading will be over 12 months, beginning with January, 1947 and ending, but including, December, 1947 option.



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WELL WATER SYSTEMS
VERTICAL TURBINE PUMPS

FATS AND OILS PRODUCTION AND STOCKS

Factory production and consumption and factory and warehouse stocks of principal animal and vegetable oils (in thousands of pounds) during August and September, 1946, as reported by the Department of Commerce:

						actory and
TTEM VEGETABLE OILS	Factory I ept., 1946 M lbs.	Aug., 1946 M lbs.	Factory Co Sept., 1946 M lbs.	Aug., 1946 M lbs.	Sept. 30, 1946 M lbs.	Aug. 31, 1946 M lbs.
Cottonseed, crude Cottonseed, refined Peanut, crude Peanut, refined Coconut, refined Coconut, refined Coconut, refined Corn, crude Corn, crude Soybenn, crude Soybenn, crude	26,591 2,460 4,378 47,417 22,815 17,446 14,885 82,612	26,021 21,354 3,185 6,790 89,614 16,603 17,158 14,748 107,441 106,081	29,316 01,321 5,131 6,132 42,707 29,437 17,047 3,120 95,193 89,810	24,042 82,103 8,444 6,844 80,709 16,053 16,202 2,306 115,523 98,870	63.245 157,322 15,127 14,892 105,974 10,541 16,504 5,451 116,522 77,298	27,114 197,152 16,604 18,876 100,880 7,780 16,028 4,984 131,659 90,535
ANIMAL FATS						
Lard, rendered, including neutral lard and rendered pork fat Tallow, edible Tallow, incdible Neatafoot oil	15,202 2,190 44,307	107,300 7,781 79,003 124	1,118 2,560 82,684 233	2,019 5,120 88,378 226	27,886 3,827 112,742 750	36,638 4,424 129,402 822
GREASES						
Greases (including garbage and house), other than wool	26,015 1,683	42,128 1,751	88,342 1,208	45,212 1,552	71,840 6,550	83,096 6,545
SECONDARY PRODUCTS						
Stearin, vegetable oil, winter Stearin, animal, edible Stearin, animal, incedible Oleo oil Grease oil and lard oil Tallow oil	323 1,520 472	5,208 2,352 1,088 4,216 8,481 3,911	5,081 1,062 893 857 8,508 1,199	5,538 1,008 1,071 500 3,508 1,147	3,987 456 2,108 313 8,720 1,928	4,702 991 1,263 656 9,277 2,890
OTHER PRODUCTS						
Hydrogenated oils, edible Hydrogenated oils, inedible Shortening	14 505	81,300 15,021 184,921	66,497 14,744 526	81,421 14,136 567	81,708 7,915 52,830	24,498 8,448 42,503

HIDES AND SKINS

Packer hide market sags 1@3c on limited buying interest—Packer calf move higher—Small packer hides selling in narrower range—Tanners' Council meeting here late this week.

Chicago

PACKER HIDES.—The attention of the trade generally is at present centered on the annual meeting of The Tanners' Council here in Chicago late this week. This was preceded by the annual convention of the National Hide Association, also held here.

Prices in the packer hide market were marked down at the end of last week on limited trading, involving declines of a cent on branded steers and cows, about two cents on light native cows, two to three cents on heavy native cows, and three cents on native steers. On trading this week, native bulls sold down four cents and branded bulls three cents.

Bulls are reported fairly well sold up, with kill lighter. The market is not very definitely established on the other descriptions, as many tanner buyers are inclined to go slow around present price levels until they are sure that increased costs can be passed on to buyers. Buyers are inclined to exhibit an air of in-

difference at the moment, and the market is in a waiting position.

Late last week 700 all-heavy native steers moved at 32c; there are not many all-heavies available and some traders feel this price might have to be paid at present to secure more; 3,000 sold early this week at 32c. At the end of last week, 1,700 mixed heavy and light native steers, running well to lights, moved at 30c.

At the last week-end, one packer sold 2,288 light native cows at 30c, and 2,000 branded cows at 29c; 1,500 more light native cows moved at the opening of the week at 30c, and some very light average lots are credited as going at 31c. At mid-week, one packer moved 1,600 mixed branded steers and branded cows at 29c. While trading has not been general on this basis, buyers have not been too active in bidding.

Some Ft. Worth bulls moved early in the week at 23c for natives and 22c for brands. Later, two packers sold a total of 3,700 bulls basis 22c for natives and 21c for brands.

At mid-week, one packer sold production of three southeastern smaller plants, totalling around 26,000 light average hides, 48 lb. and down, mixed steers and cows, basis 28c flat for natives and 27c for brands, these having

no particular bearing on the local mar. ket.

Federally inspected slaughter of cattle for week ended Nov. 16 was estimated by the USDA at 378,000 head, one percent under the 380,000 of previous week, but 23 percent above the 308,000 of same week a year ago. Call slaughter totalled 180,000 head, five percent over the 171,000 of previous week and one percent over the 179,000 a year ago.

OUTSIDE SMALL PACKER.-Sales at varying prices have been reported during the week in the outside small packer market, with some indication that market offerings are gradually he ing absorbed and the range in prices narrowing. Currently, small packer al. weight natives of good average stock are selling at 23@24c, with brands a cent less, while some toppy lots have been reported at up to 25c for native. Small packer bulls are quotable around 18c for natives and 17c for brands. The current wide spread in prices between packer and small packer and country hides is scheduled for considerable discussion during the Tanners' Council meeting. The liberal supply of lower grade, but lower priced hides has caused tanner buyers to hold off trading in the packer market.

FOREIGN WET SALTED HIDES.— Little news has been reported so far this week from the South American market. Late last week, Anglo heavy

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REOPENED TRADING

in futures contracts of

HIDES

Tuesday

NOVEMBER 19, 1946

81 BROAD STREET

NEW YORK 4, N. Y.

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ER.—Sales reported side small indication dually be. in prices packer all. age stock brands a lots have or natives ble around ands. The s between d country erable dis s' Council of lower has caused

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HIDES.

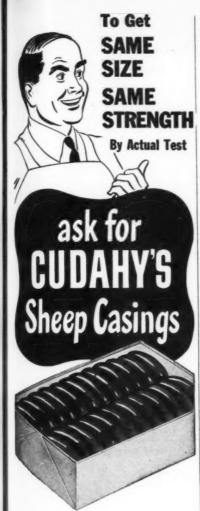
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steers sold at 36.55, light steers 36.46, cows at 34.03, and extremes at 39.58, prices equivalent to c.i.f. New York, but the hides reported moving to Great Britain. Same buyers were credited with taking 23,500 Gualeguaychu heavy hides at undisclosed prices.

COUNTRY HIDES.—Country hides have been sluggish and have sagged back to around 20c, flat trimmed, for average lots of country all-weights, with brands at a cent less; very good light average lots are reported moving up to around 21c basis. Country bulls are quotable around 16c, flat. Untrimmed hides are generally being discounted around 1½ cents.

CALF AND KIPSKINS.—The bulk of trading in both packer and collector calfskins and kips continues on basis of New York selection and trim, aside from a few untrimmed packer kips moving from smaller plants. One packer sold 500 such kips late this week basis 40c for natives and 35c for brands, steady prices, but prices on a per pound basis for packer and city calf are not clearly defined.

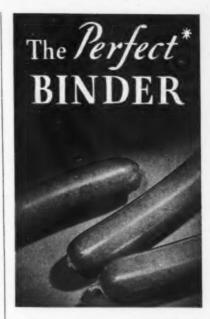
A New York collector early this week sold at steady prices, the 5-7's moving at \$3.70, 7-9's \$5.70, 9-12's \$7.60, 12/17 kips \$8.50, and 17 lb. up \$9.10.

Last reported sale of packer 3/4's on New York selection was at \$2.80, with 4-5's going at \$3.10. Early this week, one New York packer sold 7,000 skins of heavier weights at slight advances; the 5-7'c moved 5c higher at \$3.95; heavier weights sold 15c higher, the 7-9's making \$5.95, 9-12's \$7.95, and 12/17 kips \$8.85. Last trading in 17 lb. and up during the previous week was at \$9.50.

Country calfskins are moving around 30c for all-weights. Country kips are easy around 26@28c, according to traders.

Packer regular slunks last sold at \$3.00, with hairless at \$1.25; small packers are quoted around \$2.00 and \$1.00, respectively, in small lots.

SHEEPSKINS .- There is a good demand for packer shearlings around the \$3.00 mark for No. 1's, and up to \$3.25 has been reported in spots, but supplies are limited at present. No. 2's are quotable around \$2.25 each, and No. 3's nominal around \$1.25. The market in general has not been overly active this week. Fall clips are moving in a range of \$3.50@3.75 each, with sales reported this basis this week. Some open trading is needed to clarify the market on pickled skins; according to reports, actual sales have been limited, although there are reports that \$21.00 to \$23.00 per doz. packer production is available for any offerings. There is a good inquiry but not many on the market. Packer wool lamb pelts are quoted around \$4.00@4.25 per cwt. liveweight basis, based on current wool yields, with sales around \$4.00 per cwt. credited recently to mid-western packers. The current longer wooled pelts are more suitable for pullers than for fur tan-



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AMI PROVISION STOCKS

Stocks of provisions and lard registered mild increases during the first half of November and total holdings are now slightly above those of a year earlier, it is revealed in the American Meat Institute's regular report. Although hog slaughter is running well above a year ago packers have been unable to accumulate a very great volume at this time because of the broad consumer demand for meats.

Provision stocks as of November 16, 1946, as reported by a number of representative companies to the American Meat Institute, are shown in the following table. Because the firms reporting their stocks to the Institute are not always the same from period to period (although comparisons are always made between identical groups) the table below shows November 16 stocks as percentages of the holdings two weeks earlier and on the same date a year earlier.

AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

	6 stocks a ntages of tories on
1946	Nov. 17, 1945
D. S. PRODUCT	
Bellies (Cured)	196 21 113
TOTAL D. S. CURED ITEMS120	76
TOT. FROZ. FOR D. S. CURE680	62
8. P. & D. C. PRODUCT Hams, Sweet Pickle Cured Regular	76
8kinned114	94
All S. P. Hams115	98
Hams, Frozen-for-Cure, Regular	52 79
All frozen-for-cure hams118	78
Picnics Sweet pickle cured	180 117
Sweet pickle cured	$\frac{116}{228}$
Sweet pickle cured	75 178
TOTAL S. P. & D. C. CURED 128	107
TOTAL S. P. & D. C. FROZEN111	120
BARRELED PORK141	49
FRESH FROZEN Loins, shoulders, butts and	
spareribs 117 All other 83 Total 99	99 93 97
TOTAL OF ALL PORK MEATS 122	103
RENDERED PORK FAT153	133
LARD139	131

Note: A considerable quantity of cured, frozen and canned pork and lard was held for the USDA and was included in holdings of a year ago.

WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	eek ended ov. 21, '46	Previous Week	Cor. week, 1945
Hvy. nat. strs.	@32	@35	@151/2
Hvy. Tex. stra.	@29	@30	6 141/2
Hvy. butt			
brnd'd strs	@29	@30	@141/2
Hvy. Col. strs.	@29	@30	@14
Ex-light Tex.	0.00	~~~	
strs	@29	@30	@15
Brnd'd cows	@29	@30	@141/2
Hvy. nat. cows.	@30	@ 33	@151/2
Lt. nat. cows	@30	314@324	@151/2
Nat. bulls	@22	@26	@12
Brnd'd bulls	@21	@24	@11
Calfskins	@54n	@54n	23 1/2 @ 27
Kips, nat	@40	@40	@20
Kips, brnd'd	(632	(435	@17%
Slunks, reg	@3.00	@3.00	@1.10
Slunks, hrls	@1.25	@1.25	€55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts23	@25	25	@27	@15
Brnd'd all-wts.22	@24	24	@26	@14
Nat. bulls	@18	20	@ 22	11 66 11 36
Brnd'd bulls	@17	19	@21	10 @ 101/2
Calfskins41	@46n	41	@46	2014 @23
Kips, nat	6436n		6436	@18
Slunks, reg2.0	0@2.25	2.5	0@2.75	¢a 1.10
Slunks, hrls			@1.10	@55
411 b 514		0010	and bine	bine anotad

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. strs	20 @21	221/4@231/4	1414@15
Hvy. cows	.20 @21	221/2@231/2	14%@15
Buffs	20 @21	2214@2314	@15
Extremes		221/2@231/2	@15
Bulls	@16	17 @18	91/4 (2) 10
Calfskins		30 @36	16 @18
Kipskins		30 @32	
Horsehides 13	1.00@12.00	11.00@13.00	6.50@8.0
All country l	nides and sk	ins quoted or	n flat trim

SHEEDSKIN

		Detaile N	484419	
		.3.00@3.25		
Dry	pelts	.26 @27	26 @27	24 @241/9

N. Y. HIDE FUTURES

TUESDAY, NOVEMBER 19, 194

A U LIBERTAL L,	NO ILMA	man Au,	1030
Open	High	Low	Close
June27.00 Sept26.00	$27.00 \\ 26.00$	$25.85 \\ 24.90$	26.00ax 25.15b
PP-4-1 1 OS 1-4-			

WEDNESDAY, NOVEMBER 20, 1946 June 25.41-45 25.45 24.90 24.90 Sept. 25.10 25.10 24.40 24.40

Closing 1.10@75 lower; sales 84 lots.

THURSDAY, NOVEMBER 21, 1946

Sept	24.0	00				24.00
Closing	20@40	lower;	sales	10	lots.	

FRIDAY, NOVEMBER 22, 1946

June			24.3	25		24.75	24.50	24.70b	
Sept.			23.6	30		24.25	24.00	24.20b	
Dec.			23.9	100					
Cla	-t-	_	-		00	Maken	anlan.	44 Into	

FRIDAY'S CLOSING

Provisions

The market for provisions was rather uneven at the close of the week. The East was well filled up and most buying orders were for late delivery. Loim were easier with 8/12 weights at 45; 10/20 green skinned hams sold at 47½c; picnics closed at 30 and 31c; lard was easy with 30c called the going market.

Cottonseed Oil

Dec., 26.50b; Jan., 27.00b; Mar., 26.50b; May, 26.25b; 27.00ax; Jub, 25.25b; 26.25ax; Sept., 21.50b; 22.00ax; Oct., 19.25b; 21.00ax; Nov., 21.06ax Sales, 9 lots.

Tallow and Greases

Choice white grease, 25c. Fancy tallow, 23c.

Cuban Lard Imports Down For September

The Cuban government has revealed that lard imports from the United States declined 10 per cent in September from a month earlier, but imports an still running rather heavy. A total of 4,179,820 kilos was imported in September compared with 4,686,662 kilos in August. During the first nine month of this year imports totaled 26,533,28 kilos.

Of the total shipped into Cuba in September, 2,948,301 kilos arrived in Havana in tank cars via the Seatrain Lines from New Orleans and the Havana Ferry Car Co. from Floria ports.

Watch the Classified Advertisement page for bargains in equipment and for employment opportunities.

Leading Packers use

Air-O-chek Casing Valves

Increase output per hour Save water (or air) Reduce Maintenance



The patented AIR-O-CHEK feature—a ball and socket joint be tween the internal lever and the valve—gives easy control of for by slightly depressing the nozzle. Shut-off is instant and positive assuring leakproof operation.

Speeds production. Operator holds casing on nozzle and depresses the nozzle as needed with the same hand. The other has is free to adjust casing as it fills.

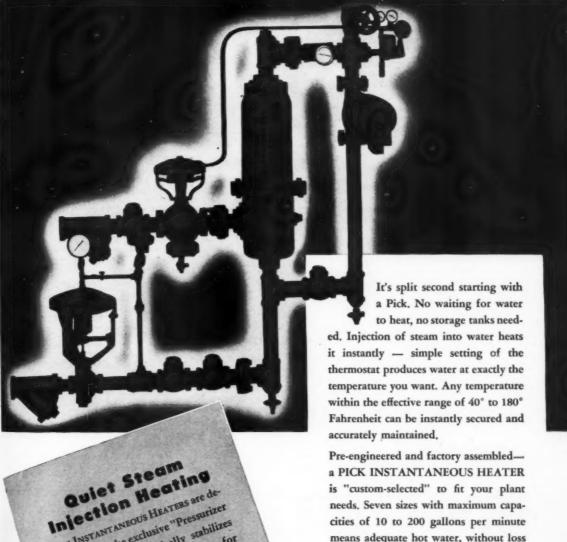
Low Maintenance. No packing gland. Gives long, dependants leakproof service without attention. Send for bulletin.

AIR-WAY PUMP & EQUIP. CO., 413 S. Jefferson St., Chicago

Getting things started



INSTANTANEOUS HEATER



Pre-engineered and factory assembleda PICK INSTANTANEOUS HEATER is "custom-selected" to fit your plant needs. Seven sizes with maximum capacities of 10 to 200 gallons per minute means adequate hot water, without loss or waste.

> Write Dept.1118 for complete information and specifications.

> > Made by

PICK MANUFACTURING CO. WEST BEND, WISCONSIN

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Ob; Mar. Dax; July, ; 22.00ax; -, 21.00mx

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St., Chicago 1

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The National Provisioner-November 23, 1946

PICK INSTANTANEOUS HEATERS are de-

signed with the exclusive "Pressurizet

Piston" that automatically stabilizes

injection pressure to compensate for

changes in heater load. Thus all ob-

and shaking pipes is eliminated.

jectionable noise, pipe hammering

EATERS

LIVESTOCK MARKETS Weekly Review

Live Stock-Meat Board Active at International

An educational meat exhibit by the National Live Stock and Meat Board and a meat judging contest will be among the leading features of the International Live Stock Exposition in Chicago, November 30 through December 7.

Sixty feet of glass-front cooler space will be devoted to portraying the story of meat and lard in the meat gallery to be installed by the Board on the second floor of the International Amphitheatre. Scores of cuts of beef, veal, pork and lamb, as well as variety meats will afford visual proof of the fact that meat is here again. In this connection there will be a continuous parade of meat cuts carried on a 40-foot conveyor.

One phase of the exhibit will be devoted to a sausage display, showing the wide variety in this meat product. Another will carry up-to-the-minute facts about cooking meat the modern way, presenting high lights of results revealed in nation-wide meat studies.

A nutrition display will present firsthand information relative to typical diets of various foreign countries. It will afford interesting comparisons with the American diet, both from the standpoint of variety and nutritive value.

One window of the huge cooler will be given over to the handiwork of a Chicago sculptor, Frank Dutt. Using pure lard he will model a sow and litter of pigs, and thus call attention to the importance of this product of the livestock industry and its role in the nation's dietary.

The Board announces that the intercollegiate meat judging contest at the International will be held on Tuesday, December 3, in one of the packinghouse coolers. This will be the seventeenth contest of this kind at the International.

Three-man student teams from twelve colleges and universities will enter this year's contest. They will judge ten classes of carcasses and wholesale cuts of beef, pork and lamb and give written reasons for their placings.

The twelve institutions which will be represented in this competitive event will be Iowa State College, Kansas State College, Oklahoma A. and M. College, University of Minnesota, University of Missouri, University of Wisconsin, Ohio State University, University of West Virginia, South Dakota State College, Michigan State College, Pennsylvania State College and North Carolina State College.

DISTILLER FEEDS NEEDED

The distilling industry's production of high protein feeds will be instrumental in alleviating a meat shortage in the coming year, Charles F. Brannan, assistant secretary of agriculture, said at a meeting of the Distillers, Rectifiers and Importers' Exhibit held in New York. He said that reductions in the amount of soybean, cake and meal and tankage and meat scraps will have to be offset partly by larger supplies of brewers' and distillers' dried grains.

MEXICAN SLAUGHTER

Mexican livestock slaughter during 1945, with 1944 slaughter in parenthesis, was recently estimated as follows, according to the U. S. Department of Commerce: Cattle, 1,704,180 (1,508,-716); hogs, 1,482,987 (1,384,190); sheep, 569,906 (503,282); and goats, 790,782 (767,894).

An unofficial forecast of the slaughter during 1946 is 1,500,000 hogs, 1,600,000 cattle, 775,000 goats, and 525,000 sheep.

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection, during October, 1946, by stations compared with a month earlier:

			25	beep and
	Cattle	Calves	Hogs	Lambs
NORTH ATLAN	TIC			
New York, News	rk.			
Jersey City	46,988	47,887	137,150	247,928
Baltimore &				
Phila	23,146	1,966	64,896	10,837
NORTH CENTE	LAL			
Cinti., Cleve., &				
Indpls	57,775	7,997	188,997	42,531
Chicago,				
Elburn	86,137	35,743	314,179	149,019
St. Paul-Wis.		***	-	
group1	77,955	108,060	301,545	112,201
St. Louis area	55,570	43,418 3,030	204,505	85,040
Sioux City	24,379 57,657	5,679	85,869 145,517	79,301
Omaha	80,758	85,455	138,543	129,145
Kansas City	00,100	00,300	100,040	113,965
S. Minn.3	39,113	24,452	440,551	178,555
				4000
SOUTHEAST4.	37,924	29,689	46,451	128
S. CENT.				
WEST ⁵	93,014	98,079	193,475	215,843
ROCKY MOUN-				
TAIN®	23,479	3,650	36,759	73,220
PACIFICT	75,742	17.644	78,548	210,794
Total-Oct1			8,114,457	2,005,256
Total-Sept	359,584		438,057	1,300,618
Av. Oct. 5-yr.				
(1941-45)	1,341,450	713,062	3,971,728	2,183,187
011 1-1		3 3	-I O-4-1	

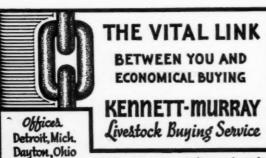
(1941-45) ..., 3-14, 500 13, 500 5, 511, 125 2, 184, 187 Other animals alaughtered during October, 1946; Horses, 28, 3-46; Goats, 22, 515; October, 1946; Horses, 7, 2-14; Goats, 615. Percentages based corresponding period of 1945, September, 1946, as 5-yr. average.

5-yr. average.

'Includes St. Paul, S. St. Paul, Newport, Mina, and Madison, Milwaukee, Green Buy, Wis. "Includes St. Louis Natl. Stock Yards, East St. Lesis, Ill., and St. Louis, Mo. "Includes Cedar Rapife, Des Moines, Fort Dodge, Mason City, Marshailtown, Ottumwa, Storm Lake, Waterloo, lowa and Albert Lea, Austin, Minn. "Includes Birminghas, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. "Includes South St. Joseph, Mo. Wichita, Kans., Oklaboma City, Okla., and Fort Worth, Tex. "Includes Denver, Colo., and Ogien, Sait Lake City, Utah. "Includes Los Angels, Vernon, San Francisco, San Jose, Sacraments, Vallejo, Calif.

SET CORN LOAN RATES

Corn loan rates for the 1946 crop, ranging by counties from \$1.05 to \$1.34 per bushel and averaging \$1.15 nationally, have been announced by the Department of Agriculture. The average price is 14c above the level of last year. Loans will be available to producers from December 1, 1946 through July 31, 1947.



Cincinnati, Ohio

Louisville, Ky.

Indianapolis, Ind.
Nashville, Tenn.
Montgomery, Ala.

West Fargo, N.D.

Billings, Montgomery

Omaha, Neb.

La Fayette, lud.

Sioux City, lowa

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on November 21, 1946, reported by Office of Production & Marketing Administra-

m hard hogs);	Chicago	Nat. Stk. Y	ds. Omaha	Kans. City	St. Paul
BARROWS AND	GILTS:				
Good and Choice					
120-140 lbs	22,50-23,75 23,25-24,50 24,25-24,75 24,25-24,75 24,25-24,75 24,25-24,65 24,00-24,50	23,00-24,25 24,00-24,50 24,25-24,50 24,25-24,50 24,25-24,50 24,25-24,50 23,75-24,50	23.75-24.00 23.75-24.00 24.00-24.25 24.00-24.50 24.00-24.50 24.00-24.35 24.00-24.35	\$23.00-24.00 23.75-24.50 24.35-24.60 24.35-24.60 24.35-24.60 24.25-24.50 24.25-24.50 24.25-24.40 24.15-24.35	\$22.25-23.25 23.25-24.00 24.00 only 24.00 only 24.00 only 24.00 only 24.00 only 24.00 only 24.00 only
Medium: 100-220 lbs	. 21.00-23.50	22.50-24.25	23.50-24.00	23.25-24.25	22.75-23.75
SOWS:					
Good and Choice	2:			1	
270-300 lbs 300-330 lbs 330-380 lbs 360-400 lbs	23.50-23.75	23.00 only 23.00 only	24.00 only 24.00 only 24.00 only 24.00 only	23.35-23.50 23.35-23.50 23.35-23.50 23.25-23.35	
Good:					
400-450 lbs 450-550 lbs			24.00 only 23.75-24.00	23,25-23,35 23,25-23,35	23.00 only 23.00 only
Medium: 250-550 lbs	20.00-22.50	21.75-23.00	23.50-24,00	23.00-23.25	22.50-22.75
** AMOUTED CAT	TTTE VEAT	PRE AND	AT.UPS.		

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TIONS federal in.

46, by stah earlier:

logs Lamb

7,150 247,923

4,896 10,887

8,997 42,531 4,179 149,619

1,545 4,505 5,869 5,517 8,548 112,291 85,040 79,891 122,145 113,965

6,451

0,551 178,666

6,759 73,20

3,543 219,798 4,457 2,005,256 5,057 1,300,618

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23, 1946

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SLAUGHTER CATTLE, VEAL	ERS, AND CA	ALVES:		
STEERS, Choice:				
700- 900 lbs. 29,00-35.00 900-1100 lbs. 31.00-36.50 1100-1300 lbs. 31.50-36.50 1300-1500 lbs. 32.50-36.50	27.50-32.00 28.50-32.50	25,00-31,00 27,00-35,00 28,50-35,00 29,00-35,00	26.00-31.00 27.00-32.00 28.00-32.00 28.00-32.00	25.00-31.00 25.50-31.00 26.00-32.00 26.50-32.00
STEERS, Good:				
700- 900 lbs 22.00-29.00 900-1100 lbs 23.00-31.00 1100-1300 lbs 23.00-32.00 1300-1500 lbs 24.00-33.00	20.50-27.50 21.00-28.50	18.50-25.00 19.50-27.50 20.50-28.50 21.50-29.00	$\begin{array}{c} 19.50 \hbox{-} 26.50 \\ 20.50 \hbox{-} 27.50 \\ 22.00 \hbox{-} 28.00 \\ 22.00 \hbox{-} 28.00 \end{array}$	20,00-25.50 20.00-26.00 20,00-27.00 20.00-27.00
STEERS, Medium:				
700-1100 lbs 15.50-23.00 1100-1300 lbs 16.50-23.00		14.00-19.00 16.00-20.00	$\substack{16.00 \cdot 21.50 \\ 18.00 \cdot 22.00}$	14.00-20.00 14.00-20.00
STEERS, Common:				
700-1100 lbs 13.50-16.50	12.50-15.50	11.50-14.50	12.75-16.00	11.00-14.00
HEIFERS, Choice:				
800-800 lbs 26.00-31.00 800-1000 lbs 27.50-32.00		$\begin{array}{c} 23.50 \text{-} 27.00 \\ 24.00 \text{-} 29.00 \end{array}$	$\substack{24.00 \text{-} 29.00 \\ 24.50 \text{-} 30.00}$	23.00 - 28.00 $23.00 - 28.00$
HEIFERS, Good:				
500- 800 lbs 21.00-26.00 800-1000 lbs 22.00-27.50		$\begin{array}{c} 18.00 \hbox{-} 23.50 \\ 18.50 \hbox{-} 24.00 \end{array}$	$17.75 \hbox{-} 24.00 \\ 18.25 \hbox{-} 24.50$	18.00-23.00 18.00-23.00

500- 800 lbs 21.00-26.00 800-1000 lbs 22.00-27.50		$\begin{array}{c} 18.00 \hbox{-} 23.50 \\ 18.50 \hbox{-} 24.00 \end{array}$	$17.75 \hbox{-} 24.00 \\ 18.25 \hbox{-} 24.50$	18.00-23.00 18.00-23.00
HEIFERS, Medium:				
500- 900 lbs 15.00-22.00	14.00-19.00	13.00-18.00	13,50-18.00	13.50-18.00
HEIFERS, Common:				
500- 900 lbs 12.50-15.00	11.50-14.00	11.00-13.00	11.00-13.50	10.50-13.50
COWS, All Weights:				
Good 16.00-18.50	15,00-17,00	14.00-18.00	14.00-17.00	13.00-16.00
Medium 13.50-16.00		12.00-14.00	12.50-13.75	11.50-13.00
Cut. & com 10.75-13.50		9.50-12.00	11.00-12.50	9.00-11.50
Canner 9.50-10.75	9.00 - 10.25		9.50-11.00	7.50- 9.00
BULLS (Yigs, Excl.), All We	ights:			
Beef, good 16.50-17.50	15.50-16.00	15.50-16.50	15.50-16.25	16.00-17.00
Sausage, good 16,00-16,50	14.25-15.50	14.50-15.50	14.50-15.50	15.25-17.00
Sausage, medium. 13.00-16.00 Sausage, cut. &		12.25-14.50	12,50-14.50	12.50-15.25
com 10.50-13.00	9.75 - 12.75	9.50 - 12.25	9.50 - 12.50	9.50-12.50
VEALERS:				
Good & choice 19.00-25.00	18 00-98 00	15.00-16.50	15.00-18.00	16 00-21 06
Come 6 . A	40.00 20.00	20.00 20.00	20.00-10.00	YO. OO. WY. OO

Good & choice Com. & med Cull	11.00-19.00	$\substack{18.00-26.00\\11.50-18.00\\8.50-11.00}$	15.00-16.50 10.00-15.00 8.00- 9.50	15.00-18.00 9.50-15.00 7.00- 9.00	16.00-21.00 9.00-16.00 6.00- 9.00
CALVES:					
Good & choice Com. & med Cull	11.00-15.00	$\begin{array}{c} 15.50 \hbox{-} 19.00 \\ 11.00 \hbox{-} 15.50 \\ 8.00 \hbox{-} 11.50 \end{array}$	$\substack{13.50 - 16.00 \\ 9.50 - 13.50 \\ 8.00 - 10.00}$	14.00-17.00 9.00-14.00 7.50- 9.50	15.50-18.00 9.00-15.50 6.00- 9.00
SLAUGHTED TAME	OC AND GER	DER.			

TER LAMBS AND SHEEP: LAMBS.

Good and choice. Medium and good Common	$\begin{array}{c} 22.50 \hbox{-} 22.75 \\ 16.00 \hbox{-} 22.00 \\ 12.50 \hbox{-} 15.50 \end{array}$	23.00-23.50 18.50-23.00 13.00-18.00	22.00-22.50 16.00-21.50 12.00-15.00	22.50-28.25 19.00-22.00 15.00-18.75	22,00-28,56 15,00-21,73 12,00-14,73
YLG. WETHERS:					
Good & choice	19 00 10 00				

Good & choice 18.00-19.00 Medium & good 14.00-17.50	 	 16.50-18.0 14.00-16.2
EWES:		

common &	olce 8.00- 8.25 med 6.25- 7.75	6.00-	7.25	7.00- 5.50-	7.00	5.75-	6.75	6.75- 5.00-	6.50
Quotations weights and No. 2 pelts.	on wooled stock wool growth. Th	based lose on	on as	nimals stock	of on	current animals	seaso with	nal ma No. 1	rket and
	on alamakan a								

vactations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.



DANIELS MANUFACTURING RHINELANDER, WISCONSIN CREATORS . DESIGNERS . MULTICOLOR PRINTERS

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"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef. Veal, Lamb and Provisions

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WILLIAM J. KAUFMAN SLAUGHTERERS BEEF . LAMB . VEAL

OF QUALITY
Straight or mixed carlots; ship L. C. L. to wholesalers and retailers by refrigerated truck, any amount, reasonable rates.

KOSHER lamb, veal, or beef on requeet. Custom slaughtering on request. Overnight delivery to New York, Boston, Philadelphia.

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Long Distance 518 -Phone -Bridge 6261

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WE SERVE PACKERS EVERYWHERE

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SOUTHEASTERN LIVE STOCK ORDER BUYERS

223 EXCHANGE BUILDING BOURBON STOCK YARDS

LOUISVILLE 6. KENTUCKY

OFFICE TELEPHONES JA CKSON 6492-1835

For Service and Dependability

E. N. GRUESKIN CO.

CATTLE ORDER BUYERS SIOUX CITY, IOWA



Cut Grinding Costs-insure more uniform grinding-reduce power consumption and maintenance expense-provide instant accessibility. Stedman's extreme sectional construction saves cleaning time. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. per hr. Write for catalog No. 310.

STEDMAN'S FOUNDRY & MACHINE WORKS 504 INDIANA AVE., AURORA, INDIANA, U. S. A.

BEEF • BACON • SAUSAGE • LAMB VEAL • SHORTENING • PORK • HAM VEGETABLE OIL •

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WASHINGTON, D. C. 458 - 11th St., S. W. RICHMOND, VA. ROANOKE, VA.

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PACKERS - PORK - BEEF

John J. Felin & Co.

4142-60 Germantown Ave PHILADELPHIA 40, PENNA.

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CANNING MACHINERY

FRUITS · VEGETABLES · FISH · Etc.

DEHYDRATING EQUIPMENT

A.K.ROBINS & CO.INC. BALTIMORE, MD.

WRITE FOR CATALOGUE

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended Nov. 16, 1946.

CATTLE Week Cor.

	Nov. 16	week	week, 1945
Chicagot	20,860	19,653	18,238
Kansas City	25,192	24,968	24,360
Omaha*	20,641	21,578	19,483
East St. Louis.	17,035	13,805	12,998
St. Joseph	12,445	8,463	11,391
Sioux City	8,953	9,627	8,595
Wichita*	4,971	3,241	5,741
Philadelphia	3,808	3,969	3,635
Indianapolis	2,387		2,484
New York &			
Jersey City.	9,495	9,436	12,201
Okla. City*		7,211	13,284
Cincinnati	9,276	6,980	5,954
Denver	7,075	5,408	9,698
St. Paul	. 16,450	11,896	16,300
Milwaukee	5,453	5,070	5,272
Total	.179,233	151,305	169,634
*Cattle and	calves.		

	mound		
Chicago	119,482	130,895	110,009
Kansas City	55,793	58,549	34.615
Omaha	56,838	63,764	38,898
East St. Louis1	77,809	86,111	67,005
St. Joseph	36,084	37,440	23,397
Sioux City	38,274	38,920	21,490
Wichita	2,810	2,621	2,973
Philadelphia	14,614	17,993	11,865
Indianapolis	29,161	***	21,922
New York &			
Jersey City	43,322	48,271	42,150
Okla. City	14,308	12,267	8,352
Cincinnati	16,331	17,045	15,687
Denver	12,140	9,658	7,134
St. Paul	36,901	37,791	33,806
Milwaukee	4,891	8,122	-5,794

Total558,758 569,447 444,797 Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicagot	18,307	15,252	9,455
Kansas City	16,903	19,051	29,166
Omaha	22,756	21,637	28,126
East St. Louis.	13,348	9,103	12,801
St. Joseph	10,369	13,203	15,757
Sioux City	16,525	15,717	12,761
Wichita	2,385	780	2,840
Philadelphia	3,688	4,780	4,382
Indianapolis	1,663		2,524
New York &			
Jersey City	46,929	48,049	50,045
Okla, City	1,536	510	2,923
Cincinnati	591		617
Denver	4,825	5,849	9,826
St Paul	21,596	15,064	9,704
Milwaukee	1,225	1,116	949
Total	182,646	170,111	191,876
+Not including	g direc	ta.	

NEW YORK LIVESTOCK

Livestock prices at Jersey City, November 18, 1946:

٧.	SA F T TYPE	*									
	Steers,	gd.						0			\$25.00@27.0
	Cows.	med.									13.50@15.0
	Cows.	com.				٠					11.00@13.0
	Cows.	can.	á	ß:	e	u	ŧ				8.00@10.5
	Bulla			_							12 00@15.5

CALVES:

Vealers	, med.	to com.	24.00	@27.00
		ch		
HOGS:				
Gd. &	ch			Nom.
LAMBS:				
CA 2	ah		494.00	100 00 00

Receipts of salable livestock at Jersey City and 41st St., New York Market for week ended November 16, 1946:

Cattle Calves Hogs. Sheep Salable 467 1,521 350 745 Total (incl. directs)..5,284 9,545 18,176 36,075

CORN BELT DIRECT TRADING

Reported by Office of Production & Marketing Administration.

Des Moines, Ia., Nov. 21_ At the 10 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were steady to as much as 50c higher:

Hogs, good to choice: 160-180 lb. ...\$18.50@23,8 180-240 lb. ...21,25@24,0 240-330 lb. ...23,25@24,0 300-360 lb. ...23,25@24,0

Receipts of hogs at Corn Belt markets for the week ended Nov. 21, were as follows:

								This week	Same day last wk.
Nov.	15		٠.					.49,000	70,000
Nov.	16							.40,000	35,466
Nov.	18							.65,000	Holiday
Nov.	19	۰						.32,500	58,500
Nov.	20							.37,500	30,000
Nov.	21				0			.61,000	48,000

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ending November 16, were reported to be as follows:

AT 20 MARKETS, WEEK ENDED: Cattle Cattle Sheep Hogs Nov. 16 ... Nov. 9 1945 306,000 310,000 323,000 .379,000 522,000 Nov. 9280,000 1945357,000 1944352,000 1943384,000 500,000 430,000 540,000

AT 11 MARKETS, WEEK ENDED:

VEE	4	۸.	11	2.	LEID,			
IND					Cattle	Hogs	Sheep	
					.264,000	376,000	220,000	
945					.195,000	380,000 310,000	200,000	
944					.236,000	381,000	290,000	
943					.257,000	570,000	286,000	

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for week ended November 16, 1946, were 8,385,000 lbs.; previous week 3,862,000 lbs.; same week last year ?, 577,000 lbs.; January 1 to date 285,927,000 lbs., compared with 321,242,000 lbs. same period a year earlier.

Shipments of hides from Chicago for the week ended November 16, 1946, were 4 999,000 lbs.; previous week, 5,036,000 lbs.; same week last year, 3,847,000 lbs.; January 1 to date 199,325,000 lbs.; shipments a year earlier, 204,325,000 lbs.

DIRECT G

Production &

Nov. 21_ ation yards plants in esota, hog to as much

s at Com the week ere as fol-

Same day last wk. 70,000 35,400 Holiday 58,500

S ding marek ending e reported

CHIEF

logs Sheep 2,000 306,000 0,000 310,000 0,000 323,000 0,000 410,000 7,000 442,000 Hogs

.364,000 logs

6,000 220,000 0,000 181,000 0,000 200,000 1,000 290,000 0,000 256,000

HIDE NT és at Chi-

ed Noveme 8,385,000 k 3,862,000 st year 7, uary 1 to lbs., com-42,000 lbs.

r earlier. ides from reek ended 6, were 4 ious week, ame week ,000 lbs.; 199,325,000 year ears.

r 23, 1946

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week end-ing Saturday. November 16, 1946, as reserted to THE NATIONAL PRO-1810NER:

CHICAGO

Armour, 602 hogs; Swift, 983 hogs; Wilson, 1,041 hogs; Agar, 7,149 hogs; Shippers, 12,341 hogs; Others, 27,998

hops. Total: 20,860 cattle; 3,092 calves; 50,114 hogs; 18,307 sheep.

KANSAS CITY

KANDAD OIL								
Cattle	Calves	Hogs	Sheep					
Armour 4,491 Cudahy 3,980 Swift 5,527 Wilson 4,151		1,767 960 2,754 1,937	4,142 2,011 6,788 2,568					
Campbell . 2,984 U.S.P 1,363 Others 11,140		3,942	2,000					
Total33,636	6,710	11,360	17,569					

Cattle & Calves	Hogs	Sheep
Armour 6,723 Cudnby 4,888 Swift 6,320 Wilson 3,218 Independent	5,669 2,936 3,367 2,605 1,620 9,731	3,503 5,371 7,948
Cattle and calves Greater Omaha, 234; Rothschild, 602; Roth 848; Merchants, 33. Total: 23,281 catt 25,228 hogs and 16,822	Hoffm b, 277; le and	le, 59 an, 79 Kingan

E. ST. LOUIS

Ci	attle	Calves	Hogs	Sheep
	1,093	2,202	4,161	7,156
	3,099	4,024	5,884	4,666
Bunter	1.757		2,300	460
			167	
Heil			1,641	
Laclede			1,461	
Sieloff			700	
Others	5.086		2,818	1,066
Shippers1	0.133	4,554	11,982	1,132
Total2	7,168	11,744	31,183	14,480

SIOUX CITY

Cattle	Calves	Hogs	Sheep	
Cudaby 3,958	231	9,340	6,472	
Armour 3,666	178	9,666	4,909	
Swift 2,704	240	5,335	4,035	
Others 273				
Shippers 12,131	156	9,383	1,676	
-				
Total 22,732	805	33,724	17.092	

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
	4,418			4,703
	2,644			2,940
Others .	3,940	863	3,981	***
Total	11,002	2,596	15,559	7,643
Not i	including 24,031 ho	2,041 ogs and	cattle. 2,725	sheep

WICHITA

(attle	Calves	Hogs	Sheep
Cudahy	1,511	1,286	1,772	2,385
beim	927			
Ostertag. Dold	120 106		29 977	
Sunflower . Pioneer	45	***	32	
Others	51 3,664		1,251	iii
Total	6,424	1,286	4,061	2,500

OKLAHOMA CITY

Armour Wilson Others	• • •	4.386	2,505 2,459 2	Hogs 829 800 523	Sheep 572 183
			4,966		
12,156	nclu hog	ding 4	58 cattl	le, 252 sheep	calves,

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	***			535
Kahn's	***		7,014	***
Lorey Meyer		***	612	***
Schlachter.	070	* * *	2,536	***
Schroth	279	***	- :::	28
National .	426	***	2,913	
	4,307	661	6,351	1,362
Total	. 5,254	661	19,426	1.925
Not incl hogs bough	uding 2	2,782 ca ct.	ttle an	1-4,416

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour Swift Blue			$1,325 \\ 1,203$	6,517 7,766
Bonnet . City Rosenthal.	1,001	72 79 55	36	• • •
Total	9,462	12,643	2,564	14,283
	DE	NVER		
	Cattle	Calves	Hogs	Sheep

		DE	MATER		
		Cattle	Calves	Hogs	Sheep
Armour				4,993	6,706
Swift	 	1,216	529	4,780	2,630
Cudaby		986	139	5,112	963
Others	 	. 3,558	458	2,687	1,325
Total		7,081	1,406	17,572	11,624

ST DATE

		Calves	Hogs	Sheep
Armour				
Bartusch	. 849			
Cudahy				3,146
Rifkin		165		
Superior .				
Swift			25,457	
Others	. 3,946	2,321	27,602	20,712
Total	20.296	13.790	86 901	91 596

TOTAL PACKER PURCHASES

				Week ended Nov. 16	Prev. week	Cor. week, 1945
Hogs .	×		×	.175,552 $.200,430$ $.126,289$	$\begin{array}{c} 151,388 \\ 253,620 \\ 113,631 \end{array}$	160,274 $169,435$ $107,070$

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

Cattle	Calves	Hogs	Sheep
Nov. 15 3,624	529	21,629	8,950
Nov. 16., 1,644	403	14,131	1,030
Nov. 1817,158	1,729	34,086	10,881
Nov. 19., 8,341	1,327	26,064	4,515
Nov. 2011,390	1.361	14,357	10,162
Nov. 21 7,500	1,000	20,500	3,500
*Week			
so far. 44,389	5,417	95,007	29,058
Wk. ago. 38,186	3,844	70,500	29,353
1945 30,618	3,409	60,145	22,624
194431,723	4,629	77,421	33,958
*Including 4.6 43,884 hogs and packers.			

		SH	IPMEN:	I'S	
		Cattle	Calves	Hogs	Sheep
		1.745	59	4,709	1,943
Nov.	16	246	44	1,270	***
Nov.	18	4,902	320	3,024	2,554
Nov.	19	3,897	483	4,377	105
Nov.	20	4,592	379	1,390	2,529
Nov.	21	4,000	300	2,000	2,000
Wk.					
80	far.	17,391	1,482	10,771	7,188
Wk.	ago.	16,237	972	6.362	6,817
1945		13,619	1,155	6,393	3.025
1944		10,607	631	4,006	2,123

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chi-cago packers and shippers week ended

Thursday, Nov.	Week ended Nov. 21	Prev. week
Packers' purch Shippers' purch	45,883	36,843 10,964
Total	62,083	47,80

NOVEMBER RECEIPTS

												1946	1945
Cattle												125,134	136,77
Calves												15,567	19,42
Hogs .			*	,			,	*		*	,	332,256	279,28
Sheep											,	108,642	113,37
,	a	0	17	v	E	1		7	21	p	*	SHIDMI	MTR

								1946	1945
Cattle								51,807	62,115
Hogs .								41,011	31,163
Sheep	۰		0		0	9		21,352	15,960

PACIFIC COAST LIVESTOCK

Receipts for five days ended Nov. 15:

Cattle Culves Hogs Sheep, Los Angeles. 10,212 2,427 492 488 San Francisco. 1,300 175 1,190 5,100 Portland 2,575 360 700 2,835

Finer Flavor from the Land O'Corn!

Black Hawk Hams and Bacon Pork · Beef · Veal · Lamb Vacuum Cooked Meats

THE RATH PACKING COMPANY, Waterloo, lower

WE BUY & SELL

ALL MEATS

and PROVISIONS

FOR EXPORT

WIRE YOUR OFFERS COLLECT

ARTHUR HARRIS

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11 Broadway, New York, 4, N. Y. . BO . 9-3238 Cable ARTHARRIS Ref: Dun & Bradatreet

Superior Packing

Price

Quality

Service

Chicago



St. Paul

DRESSED BEEF RONELESS BEEF and VEAL

Carlots

Barrel Lots

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS

BEEF · VEAL · PORK · LAMB HUNTERIZED SMOKED AND CANNED HAM

William G. Joyce Boston, Mass.

F. C. Rogers Co. Philadelphia, Pa.



A. L. Thomas Washington, D. C.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.

WESTERN DRESSED MEATS

COWS, carcass BULLS, carcass VEAL, carcass LAMB, carcass	Week ending Nov. 16, 1946 Same week previous Week ending Nov. 16, 1946 Week previous Same week year ago Week ending Nov. 16, 1946 Week ending Nov. 16, 1946 Week previous Same week year ago Week ending Nov. 16, 1946 Week previous Same week year ago Week previous Same week year ago Week ending Nov. 16, 1946 Week previous Same week year ago Week ending Nov. 16, 1946 Week previous Same week year ago	6,926 7,467 5,153 4,419 4,044 3,508 102 85 190 12,251 15,222 11,806 44,885 46,787	2,105 1,552 1,909 3,334 4,610 2,540 3 5 13 1,682 1,805 1,771	1,305 1,362 734 2,469 1,791 1,829 101 101 98 1,663 1,499 644
COWS, carcass BULLS, carcass VEAL, carcass LAMB, carcass	Week previous Same week year ago. Week ending Nov. 16, 1946 Week previous Same week year ago. Week previous Same week year ago. Week previous Same week year ago. Week ending Nov. 16, 1946 Week previous Same week year ago. Week ending Nov. 16, 1946 Week previous Same week year ago. Week ending Nov. 16, 1946 Week previous	5,153 4,419 4,044 3,508 102 85 190 12,251 15,222 11,806 44,885	1,900 3,334 4,610 2,540 3 5 13 1,682 1,805 1,771	784 2,469 1,791 1,829 101 101 98 1,663 1,499
COWS, carcass BULLS, carcass VEAL, carcass LAMB, carcass	Same week year ago. Week ending Nov. 16, 1946 Week previous Same week year ago. Week ending Nov. 16, 1946 Week previous Same week year ago. Week ending Nov. 16, 1946 Week ending Nov. 16, 1946 Week previous Same week year ago. Week ending Nov. 16, 1946 Week previous Same week year ago. Week ending Nov. 16, 1946 Week previous	5,153 4,419 4,044 3,508 102 85 190 12,251 15,222 11,806 44,885	1,900 3,334 4,610 2,540 3 5 13 1,682 1,805 1,771	784 2,469 1,791 1,829 101 101 98 1,663 1,499
BULLS, carcass VEAL, carcass LAMB, carcass	Week previous Same week year ago. Week ending Nov. 16, 1946 same week previous Same week year ago Week ending Nov. 16, 1946 Week previous Same week year ago Week ending Nov. 16, 1946 Week previous	4,044 3,508 102 85 190 12,251 15,222 11,806 44,885	4,610 2,540 3 5 13 1,682 1,805 1,771	1,791 1,829 101 101 98 1,663 1,499
BULLS, carcass VEAL, carcass LAMB, carcass	Same week year ago. Week ending Nov. 16, 1946 Week previous Same week year ago. Week ending Nov. 16, 1946 Week previous Same week year ago. Week ending Nov. 16, 1946 Week ending Nov. 16, 1946 Week previous	3,508 102 85 190 12,251 15,222 11,806 44,885	2,540 3 5 13 1,682 1,805 1,771	1,829 101 101 98 1,663 1,499
BULLS, carcass VEAL, carcass LAMB, carcass	Week ending Nov. 16, 1946 Week previous Same week year ago Week ending Nov. 16, 1946 Week previous Same week year ago Week ending Nov. 16, 1946 Week previous	102 85 190 12,251 15,222 11,806 44,885	3 5 13 1,682 1,805 1,771	101 101 98 1,663 1,499
VEAL, carcass LAMB, carcass	Week previous Same week year ago. Week ending Nov. 16, 1946 Week previous Same week year ago Week ending Nov. 16, 1946 Week previous	85 190 12,251 15,222 11,806 44,885	18 1,682 1,805 1,771	101 98 1,663 1,499
VEAL, carcass LAMB, carcass	Same week year ago	190 12,251 15,222 11,806 44,885	18 1,682 1,805 1,771	98 1,663 1,499
VEAL, carcass	Week ending Nov. 16, 1946 Week previous State week year ago Week ending Nov. 16, 1946 Week previous	12,251 15,222 11,806 44,885	1,682 1,805 1,771	1,663 1,499
LAMB, carcass	Week previous	15,222 11,806 44,885	1,805 1,771	1,499
LAMB, carcass	Same week year ago	11,806 44,885	1,771	
LAMB, carcass	Week ending Nov. 16, 1946 Week previous	44,885		644
1	Week previous			0.13
		46 797	6,920	11,894
8	lame week year ago	40,101	8,425	14,451
		19,657	6,427	8,367
	Week ending Nov. 16, 1946	4,388	1,026	781
,	Week previous	13,319	3,454	1,945
8	same week year ago	7,569	1,485	1,915
PORK CUTS, lbs.	Week ending Nov. 16, 19462	2,852,901	1,077,540	231,305
	Week previous		1,199,536	331,326
8	Same week year ago	615,663	500,704	184,261
BEEF CUTS, 1bs.	Week ending Nov. 16, 1946	181,730		
1	Week previous	467,852		
8	same week year ago	145,129		
	LOCAL SLAUGHTERS			
CATTLE, head	Week ending Nov. 16, 1946	9,495	3,808	
	Week previous	9,436	3,969	
	Same week year ago	12,201	3,635	
CALVES, head	Week ending Nov. 16, 1946	8,887	1,719	
1	Week previous	9,818	1,536	
8	same week year ago	8,189	1,767	
HOGS, head	Week ending Nov. 16, 1946	43,322	14,614	***
1	Week previous	48,271	17,993	
8	ame week year ago	42,150	11,865	
	Week ending Nov. 16, 1946	46,929	3,688	
1	Week previous	48,040	4,780	
8	same week year ago	50,045	4,382	
Country dressed prilambs. Previous weekshown above.	roduct at New York totaled 4 k 3,008 veal, 6 hogs and 141	,637 vea lambs in	l, 3 hogs addition	and 53

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers showed only minor losses during the week ended November 16 when co pared with a week earlier. Most totals were about equal to those of a year earlier with the exception of the hog kill where the total was over 200,000 head above the same week of last

)	NORTH ATLANTIC	Cattle	Calves	Hogs	Skeep
,	New York, Newark, Jersey City Baltimore, Philadelphia	9,495 5,823		43,322 28,368	
l	NORTH CENTRAL				
	Cincinnati, Cleveland, Indianapolis Chicago, Elburn St. Paul-Wis. Group ¹ St. Louis Area ² Sioux City Omaba Kansas City Iowa & So. Minn. ³ .	28,052 25,014 18,934 8,953 18,968 .25,192	7,578 35,776 18,019 1,001 1,678 8,828	68,708 119,482 115,968 77,809 58,274 56,838 55,793 181,761	88,941 21,668 17,413 18,55 22,754
	SOUTHEAST ⁴	7,397	5,988	24,558	
	SOUTH CENTRAL WEST5	32,754	21,521	73,331	29,860
ı	ROCKY MOUNTAIN®	7,179	1,131	17,812	
	PACIFIC ⁷	17,644	3,762	29,898	
	Total Total last week Total last year.	238,073 232,718	110,001 181,849	931,422 983,052 729,631	296,948 821,764 321,720
	Includes St. Paul, S. St. Paul, Nev	wport,	Minn., and	Madison,	Milwaukee,

Jincludes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwauke, Green Bay, Wis. Jincludes St. Louis, National Stockyards, E. St. Louis, Nilland St. Louis, Mo. Jincludes Cedar Rapids, Des Moinea, Fort Dodge, Mamo City, Marshalitown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert La. Austin, Minn. Jincludes Birmingham, Dothan, Montgomery, Ala., Tallahame, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, G. Jincludes B. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Weth, Texas. Jincludes Denver, Colo., Ogden and Sait Lake City, Utah. Jincludes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves Hags
Week ended Nov. 15		1.744 17.804
Last week		1,744 17,336 1,901 7,663
Last year	4,982	3,376 4,302

Sell HOG Casings at HIGHER EXPORT PRICES to

THE FOWLER CASING CO. LTD.

8 Middle Street, West Smithfield

LONDON, E. C. 1, ENGLAND

(Cables: Effseaco, London)

FOR 30 YEARS DEPENDABLE DISTRIBUTORS OF QUALITY AMERICAN HOG CASINGS



PORK PRODUCTS—SINCE 1876 The H. H. MEYER PACKING CO. Cincinnati, Ohio



- FOR PACKING PLANT EQUIPMENT . . .
- . CANNED FOODS BEFORE AND AFTER COOKING
- Howard Machines save money on packing house cleaning problems.
 Satisfy Federal Inspection.
 Write for detailed information.

HOWARD ENGINEERING & MFG. CO. CINCINNATI 14, OHIO



Hams—Bacon—Sausages—Lard—Scrapple F. G. VOGT & SONS, INC. — PHILADELPHIA, PA.

FOR ADDITIONAL CLASSIFIED ADS SEE PAGE 59 OPPOSITE

MISCELLANEOUS

Attention Independent Meat Packers!

Unusual opportunity to open profitable territory in northeastern Pennsylvania on brokerage or commission basis. The writer has more than 20 years' contact experience and can furnish orders for from one to five carloads weekly on mixed packinghouse products with fair share of slow moving items. Writer's present income in excess of \$8,000.00 yearly. Proposition must be mutually satisfactory. What have you to offer? W-313, THE NATIONAL PROVISIONER, 407 8, Dearborn St., Chicago 5, Ill.

WANTED: Caul fat. Write price and quantity you can ship each week. Mr. Girard, 338 Spruce St., Philadelphia 6, Pa.

PLANTS FOR SALE

FOR SALE: Large new plant in northwest Florida. Equipped for cattle and hog slaughtering. City inspection. Close to RR siding. Modern five room house close to plant, one small tenant house. \$40,000 one half down payment. D. Z. Ard, Rt. 5, Box 363. Pensacola, Fla.

For immediate sale—established packing plant fully equipped for killing, curing, sausage making and rendering. Acreage and large livestock pens included. Located in Colorado. FS-326, THE NA-TIONAL PROVISIONER, 407 S. Dearborn St., Chi-cago 5, III.

No matter what you may want or need, your message will reach the entire packing industry in this section. Why not see for yourself by advertising on this page? You appeal directly to interested prospects.

PLANTS WANTED

SLAUGHTERING PLANT wanted to buy or rest.
Must have federal inspection and B.A.I. requirements for cattle, calves and lambs—or calves and lambs—the calves and lambs. Metropolitan New York area. W-319, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Established sausage plant producing 15,000 lbs. or over weekly. Located in metroditan New York area. W-320, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

WANTED TO BUY: Packing company. Complete slaughtering facilities and processing. Prefer miwest or east. Must be large operation. Victor Weil Realty, 120 S. La Salle St., Chicago 3, Ill.

GET ACTION-USE NATIONAL PROVISIONER "CLASSIFIEDS"

WATCH THIS COLUMN FOR WEEKLY SPECIALS

ER

38,708 19,482 15,968 17,809 18,274 16,838 15,793 11,761

4,558

3,331

7.312

9,898

9,898 31,820 1,422 280,381 3,052 321,781 9,631 321,781 500, Milwauke, St. Louis, III, t. Dodge, Masson and Albert Las, a., Tallahasse, e, Tifton, Ga. tla., Ft. Worth, Itab. 'Includes llejo, Calif.

luction and king plants

lle and Tifee, Fla.:

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744 901 376

1876

CO.

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apple A, PA.

buy or rent.
A.I. requirer calves and
W-319, THE
ington Ave.,

producing metropoli-NATIONAL

r. Complete Prefer mid-Victor Well Ill.

SSIPIEDS"

3, 1946

showed only

16 when con bout equal to

og kill where

week of last

12

29,880

7,188

31,80

priset and Co. list below some of their current valuery and equipment offerings, for sale, values for prompt shipment unless otherwise stat, at prices quoted F.O.B. shipping points, paid, prior sale.

Watch for Our Weekly Bulletins

	Killing Floor & Cutting Equipme	ent
	BEEF SHROUDS, NEW, immediate	
1	-84W, All-American Meat & Bone, model 315, med approx. 1 yr., single phase, gar., ea.	195.00

Rendering & Lard Equipment COOKER, French Oil Mill, 5x10, 3 section, cast head, GE 3 phase, 25 HP silent chain drive, del'y 5 weeks. CAMB GIVE, 247

EXDEACLIC PRESS, Approx. 400 ton, 18" piston, vert. triple acting pump, 7½, EP Motor. Rebuilt, all parts new except frame and pump, 24" channel...... mme and pump, 24 channel.

BONE CRUSHERS, NEW, Cap. 10,000#

(1) arranged for V-drive with motor base, less 25 HP motor.

(1) belt driven.

Sausage Equipment STUFFER, 400# Boss, no gaskets, raires or horns, some leakage on top, which owner states can easily be corrected with retooling..... 500.00 -GRINDER, Boss #452K, dog house type, #61 cylinder and worm complete with plate and knives, 25 HP, 3 phase, 220 V, caclosed motor 825.00 eaclosed motor 825.00

|-FROZEN MEAT SLICER, NEW, cap., 6,000 to 10,000 per hr. Complete less 15-25 HF, 1200 KFM motor. 1675.00

-FLAKE-ICERS, NEW, York, 1 ton cap., auto., self-contained, 2 cyl., complete with motors, each 1650.00

|-GRINDER, Sanders #150, new feed screw, mounted on cast iron base, with-sat motor, requires 10 or 15 HP motor. 400.00 Curing-Smokehouse-Specialties

|-BAKE OVEN, Superior Oven Co., 78" | long x 49" wide, white porcelain outside, 7 trays, 60" x 9\%", for 80 loaves, \% HP, 2 phase, 110 V., 1160 RPM motor. 775.00 I—BACON SKINNER, Rindmaster, Menges, purchased new in 1942, orig. cost \$1500, now 575.00

General 180.00

I-MOTOR. 20 HP Fairbanks-Morse, 3
phase, 1890 RPM, with compensator...
2-RETTLES, S.J., NEW, 100 gal., stainless steel, Groen, with lids, and drawoff valves, ea.
1-BOILER, 80 HP, HRT, 100# press.,
suspension setting, with safety valve,
33' all welded stack, inspected and
tested up to 160# press., unused since
recond., but strap riveted triple joint,
ASME, ins. apprv'd. 1150.00 acale, ins. apprv'd.

SCALE, Fairbanks, 11693-G-19, 25,000#
cap., 2000x5# dial. 8'x6' plat., 1000x
5# tare beam, 1000x1000 cap. beam,
Gov't surplus, guar.

surpus, guar.

3-WALK-IN FREEZERS, pre-fabricated.

9'x12'10"x7'6", 3 HP, 3 phase AC electric refrigeration units, Knock down-construction, easily installed, 5½" spun glass insulation, metal interior & exterior, floor racks, lighting, doors, hardware, original crates, ea. .. 2300.00 24'x12'10"x7'6" sizes also available. Prices on request.

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited as BARLIANT AND COMPANY have layers for most types.

BARLIANT AND COMPANY **BROKERS - SALES AGENTS**

ADELPHI BLDG. . 7070 N. CLARK ST. CHICAGO 26 . SHELDRAKE 3313

SPECIALISTS In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies

-CLASSIFIED ADVERTISING-

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

POSITION WANTED

Experienced Packinghouse Executive

Practical, all plant operations, live stock purchasing and sales direction. Well rounded general experience. Located west. Desirous of locating midwest or east. Top references. W-821, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SALESMAN WANTED FOR FLORIDA TERRITORY

Mid-south packing company has excellent oppor-tunity for right man. Must have good clean record. Packing house experience essential. We want a man interested in his future, who will work to in-sure it. Write Box W-323, THE NATIONAL PRO-VISIONER, 407 S. Dearborn St., Chicago 5, Ill.

INEDIBLE RENDERING working foreman wanted to operate rendering cooker at night in inedible department of small certified packer in eastern Michigan, Real opportunity, Write to Box W-305, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT SUPERINTENDENT wanted—assume complete management B.A.I. plant located New York state. Must have thorough knowledge slaughtering, rendering and refrigeration. State qualifications and salary desired. W-324, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Food technologist, chemist and labora-tory control man for meat canning plant on west coast. Give full particulars, experience, salary ex-pected, W-325, THE NATIONAL PROVISIONEII, 407 S. Dearborn St., Chicago 5, III.

WANTED: SAUSAGE MAKER for small plant in Cleveland, Ohio. Experienced. State references and salary expected. W-315, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

Meat Packer Representative

Exceptionally fine acceptance among retail butchers, sausage manufacturers and wholesale dealers in the metropolitan area of New York, who are customers and look to me for their supplies of fresh pork, beef, lamb, veal, provisions and canned meats. These outlets are available to meat packer having full line packinghouse products and desiring representation in this market. Will consider exclusive representation, operating sales office (now established) or arrange for selling on commission basis. Excellent references and more than 20 years' experience in the meat field. W-316, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

CALIFORNIA FOOD processing and packaging plant. \$200,000 plus \$40,000 inv. Sales \$5,000 day up. Owner retiring. Address 110 N. Eastern Ave., Los Angeles, Calif. Phone ANgelus 6464.

EXPERIENCED sales minded men have oppor-tunity to connect with growing firm contacting puckers, lockers, retailers, allied accounts. Write Ultra-Violet Equipment Company, Box 335, Lorain,

B A I plant situated close to New York City is in a position to custom slaughter cattle and caives, kosher and non-kosher at very reasonable prices. W-312, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

WANTED: Packing house to supply us weekly with mixed cars of dressed hogs, pork cuts and beef. W-318, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

CASING PRODUCTION MANAGER WANTED

Experienced production manager wanted to take complete charge of operating hog casing plants (fresh cleaning method) and modern beef casing plant and who is capable of supervising entire operations, including hiring help.

Liberal starting salary and further remuneration commensurate with results.

Our employees know of this advertise-

This is a permanent connection with an old established reliable firm.

Write giving full details

All replies will be treated confidentially.

W-322

THE NATIONAL PROVISIONER 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT FOR SALE

MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P.
A.C. motor; 1-Meekin crackling expeller; 2-4z8
and xx9 lard rolls; 1-Brecht 1000 lb. meat mixer;
1-4'x12' mechanical cooker; 1 #24 meat grinder;
1-#27 Buffalo silent cutter; 1-Cressy #55 and
1-Victor #3 ice breaker. Send us your inquiries.
WHAT HAVE YOU FOR SALE? Consolidated
Products Co., Inc., 14-19 Park Row, New York
City 7, N.Y.

FOR SALE: Double cabinet Jourdan process cooker with 42% "door opening, 30" deep, 8"2" high, complete with 4 stations of stick rest angles, including motor and pump. To hang 42" sausage sticks. 3400.00 f.o.b. Mobile, Alabama. John Morrell & Co., Ottumwa, Iowa.

FOR SALE: Allbright-Nell lard roll. 3'x6'. Can be operated direct expansion or brine. First class condition. \$375 complete with motor and pump. \$300 without motor, 7.0.b. Brooklyn, Miller Packing Co., 722 Myrtle Ave., Brooklyn, N. X. Ever. 7-7040.

FOR SALE: 50 new aluminum Adelmann ham boilers, boned and fatted capacity 10 pounds; price \$8.85 each, f.o.b. Hatfield, Pa. Hatfield Packing Co., Hatfield, Pa.

FOR SALE: 1 Boss alicing machine model No. 4, 24" diameter of the bowl. Suffolk Farms Packing Co., Revere 51, Mass.

EQUIPMENT WANTED

WANTED: Used Toledo scales, 300 lb. capacity pan type in good condition. Write only, giving full details. M. H. Greenebaum, Inc., 185 Cham-bers St., New York 7, N.Y. Attention: Mr. Heary.

WANTED: Used or new 50 or 100 pound air sau-sage stuffer. Give make, model or year and price, also 40 to 60 gai. steam jacketed lard kettle. Jer-seyville Farm Packing Co., Jerseyville, III.

WANTED: Used mixer complete, 500-1000 lb. ca-pacity. Great Lakes Sausage Co., 2100 Carpenter St., Detroit 12, Michigan.

FOR ADDITIONAL CLASSIFIED ADS SEE PAGE 58 OPPOSITE

Meat and Gravy

What's a stob? The farm editor of the Cedar Rapids Gazette ran across this term and some other queer ones in a livestock advertisement in a Glasgow, Scotland, newspaper. With the help of Webster he was able to identify stirks as yearling cattle, queys as heifers, yeld queys as dry heifers, wedders as wethers and gimmers as yearling ewes. He found that six-quarter old bullocks are long yearling steers, cast ewes are broken-mouth ewes culled from flocks, store pigs are feeder pigs and shotts are shoats. Hoggs (in Scotland) are yearling sheep which have not yet been shorn. But stobs—does anyone know what a stob is?



The National Association of Pickle Packers is having some difficulty naming a new product. It seems that a new type of preserved cucumber requires only a few hours' pasteurization in the bottle before it is ready to be eaten. Normally, pickling a cucumber is quite a long process. The association contends that the novel product is not a pickle, because it has not been pickled, and it is not a cucumber because it is no longer a fresh vegetable.



Auctioneer Harry Collett interrupted his livestock selling routine at the Collett Auction House, Spokane, Wash., one day recently long enough to climb up on the barker's platform and be married to Ruth McKinney. After this bit of private business which was witnessed by approximately 200 stock buyers, Collett served refreshments and then continued with the sales.



The United Mine Workers convention recently adopted a resolution making February 12, Lewis' birthday, a holiday. The resolution was adopted unanimously after it was pointed out that February 12 had already been established in the anthracite contract as a holiday—Lincoln's birthday.



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MORE GREASE PURER GREASE LESS REWORKING GREATER CLEANLINESS

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